

THE NATIONAL
PROVISIONER

FEBRUARY 10 • 1945

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Tee-Pak

QUALITY DEPENDABILITY SERVICE

FEB 1945

Casings

FOR YOUR MEAT FOOD PRODUCTS

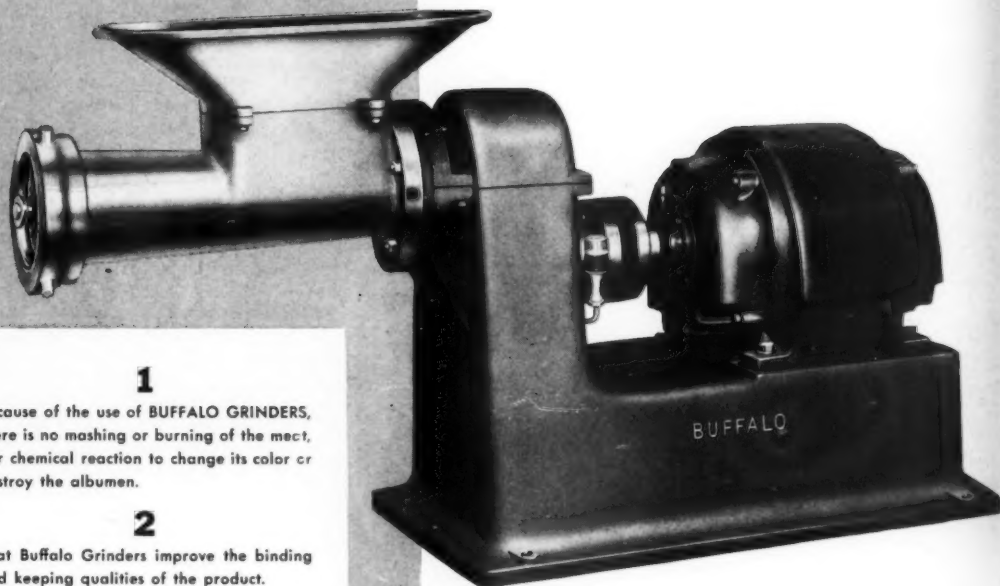


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1

Because of the use of BUFFALO GRINDERS, there is no mashing or burning of the meat, nor chemical reaction to change its color or destroy the albumen.

2

That Buffalo Grinders improve the binding and keeping qualities of the product.

3

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Are built in models and sizes to suit the individual requirements of each manufacturer whether small, medium or large.

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BUFFALO GRINDERS are compact, fast and smooth in operation and are built for a long life of efficient, low cost service.

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**QUALITY SAUSAGE
MAKING MACHINES**



**THE RIGHT PAPER FOR YOUR POSTWAR
FOOD PACKAGES? CHECK WITH
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PORT EDWARDS

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**THE NATIONAL
PROVISIONER**

Volume 112

FEBRUARY 10, 1945

Number 6

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Globe's



30 YEARS OF SERVING THE MEAT INDUSTRY

Fresh-Method' Casing Cleaning System

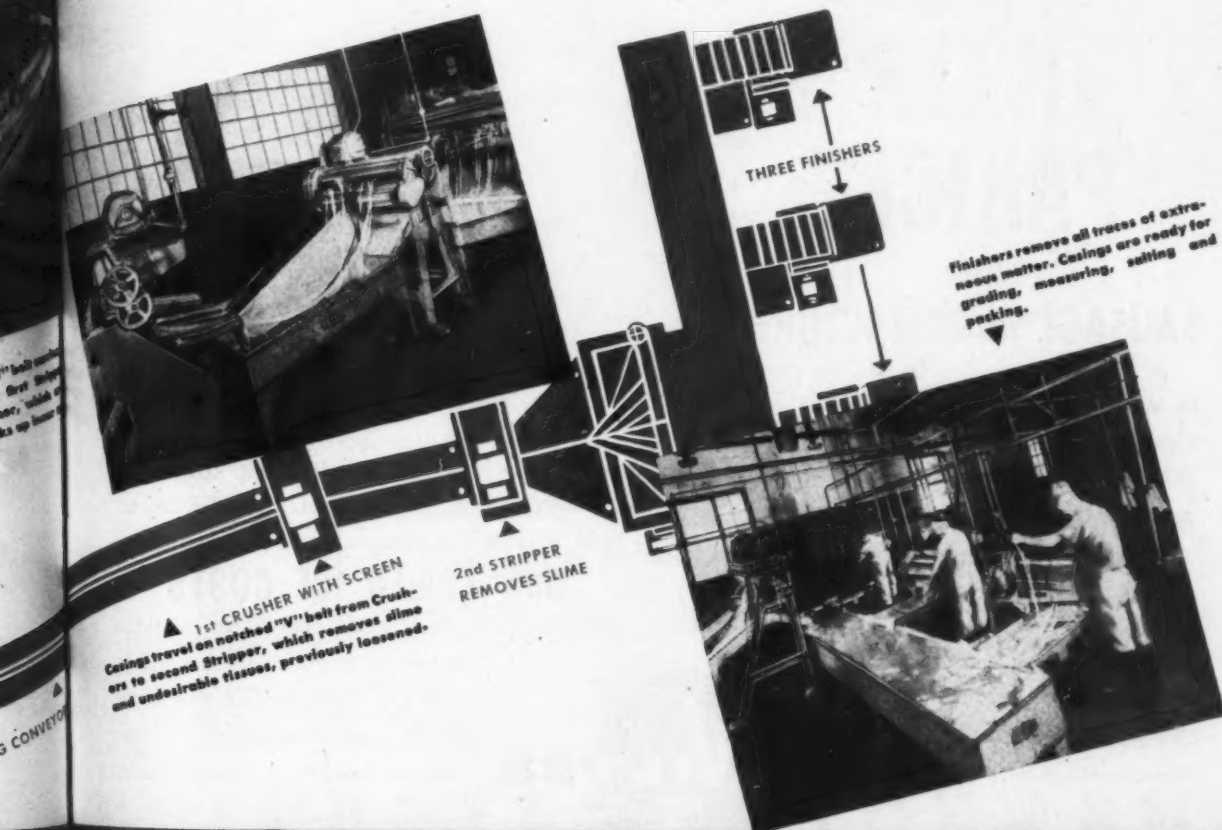
**Cudahy Brothers Co. handles 600 hogs per hour
with this new installation**

Illustrated here is Globe's Casing Cleaning System built for Cudahy Brothers Co., Cudahy, Wisconsin. Consisting of 2 Strippers, 2 Crushers and 3 Finishers, this system turns out casings from 600 hogs per hour, perfectly cleaned and ready for use the same day hogs are slaughtered. Automatically fed by belt conveyors, this system normally is operated by 3 or 4 men.

Safe, reliable, easily operated, it incorporates many exclusive Globe features. Stainless steel guards and pans on all machines . . . enclosed gear boxes on Crushers and Finishers . . . variable speed motor on second Stripper . . . troughs, pans, chutes hot-dip galvanized after fabrication . . . micrometer adjustments.

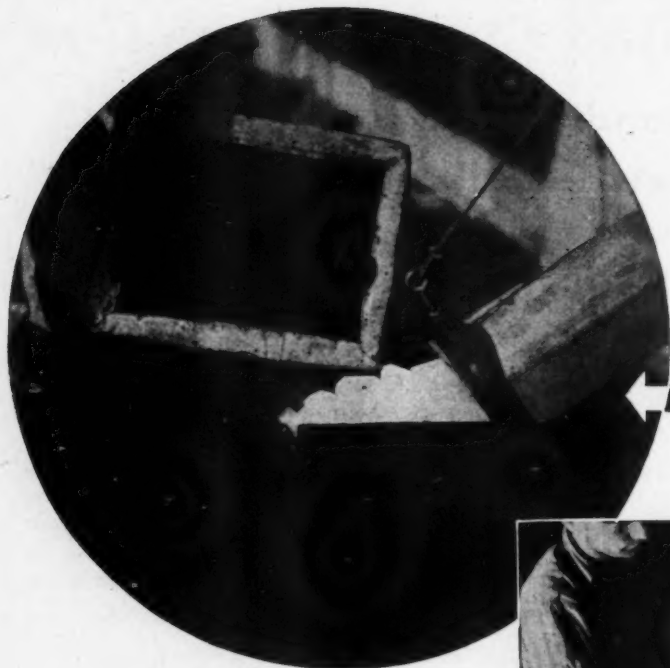
**Produces clean, white, strong casings
with less time and cost**

You should investigate the profits you can make from Globe's modern Casing Cleaning Equipment, which utilizes the scientific, "fresh" method of processing. A complete and compact system, it will turn out casings of better color and greater strength. Unpleasant odors of the "fermentation" method are eliminated . . . labor and production costs are reduced to a minimum . . . and less than half the floor space is required. Whatever your needs, Globe will supply exactly the right equipment for you. Available as a complete system or separate units. Get full information and profit story now.



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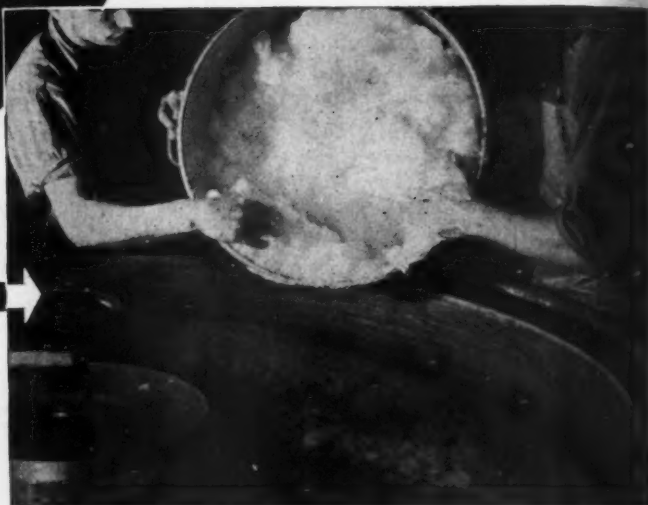
PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



VILTER "PAKICE"

For Car Icing . . .

VILTER "PAKICE" For SAUSAGE MANUFACTURE



A Vilter "PAKICE" plant will give you a wholly new conception of economy and efficiency — in car icing or sausage making.

FEWER MEN can ice **MORE** cars, in many hours less time, *at far lower cost*, with PAKICE Briquettes. Made in scientific ovoid shape with minimum of contact points to assure a greater exposed surface for free air passage and lower refrigerator car temperatures.

CRYSTALFORM PAKICE, produced in your own plant at costs approach-

ing \$1.00 per ton, handles easier, avoids crushing and meltage losses, helps produce better sausage due to finer mixing of ice with meat. Longer life for cutter knives, for snow-soft PAKICE has no hard, knife-dulling lumps.

50% LOWER ICE COSTS

are reported by many meat packers and sausage makers as a result of using Vilter PAKICE. Savings like this soon pay the cost of installing a Vilter PAKICE. Send for complete details.



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PLASMA TO THE RESCUE...
Mr. Cellophane protecting the needle!

THE NEEDLES which transmit blood plasma to our Armed Forces *must be kept sterile*. And that's Sylvania cellophane's job! The needles are first sealed in cellophane then sterilized at terrific heat. The cellophane stays air-tight and bacteria resistant. The needles stay sterile!

One more essential war job for Sylvania! One more "command performance" for cellophane. But bear in mind that the developments Sylvania is making today will mean more uses for cellophane . . . and better cellophane . . . in the postwar tomorrow.

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Made only by **SYLVANIA INDUSTRIAL Corporation**

Manufacturers of cellophane and other cellulose products since 1929

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COATS OFF TO THE FUTURE**



Specialists in Food Protection Papers

FOR THE

MEAT PACKING INDUSTRY

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SPECIAL TREATED • GREASEPROOF**

**KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT • KALAMAZOO 99 • MICHIGAN
BRANCH PLANTS AT HOUSTON, TEXAS AND PHILADELPHIA, PA.**



Open Letter to JOE

To P.F.C. Joe Joe
"Somewhere on the
Fighting Front"

Hello, Joe!

Just a line to let you know
we're still in there hatching and
won't take a breather 'till your
job and ours is finished.

But we're planning Joe-planning
for the day when you and millions
of other fellows like you come back
to do an even bigger job that's shaping
up for plants like ours. Keep up the
good work!

Sincerely
"The Chief"

The job of supplying meat for Service,
Lend Lease and Civilian requirements is
truly a big one . . . a 25,000,000,000
pound* GIANT!

And, likewise, the job of supplying
future needs that will be ruled by com-
petitive markets, efficient and economi-
cal operations and better products, is
looming big on the post-war horizon.

But in either case, HOTTMANN
EQUIPMENT . . . Kutmixers and Mix-
ers for production . . . Fat Melters, Per-
colators and Blood Tanks for salvage
. . . will do the kind of a wartime or a
peacetime job that you want. So get in
touch with HOTTMANN, today!

*"National Provisioner" Figures

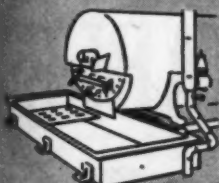
HOTTMANN EQUIPMENT IS PRACTICAL

Where you find a need for a specific
type of mixing or recovery equipment
in your plant, there's generally a
HOTTMANN Unit that holds the
practical answer.

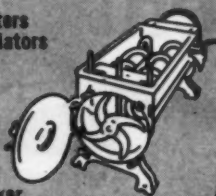
That's because HOTTMANN
equipment has been developed by
practical meat men to fill a vital pur-
pose in plant operation that they,
themselves, have found to be econom-
ically necessary. So you invest in the
means to do a necessary job, rather
than a mass of iron and steel, when
you buy HOTTMANN EQUIP-
MENT. Discuss your problems and
equipment needs with HOTTMANN
... Now!

HOTTMANN

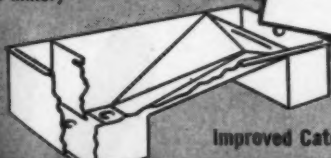
Specialists in Mixing and
Recovery Problems



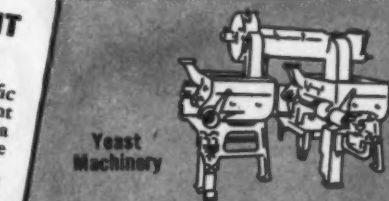
Fat Melters
and Percolators



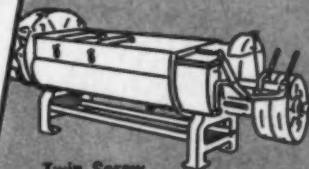
Kutmixer
(Combined Cutter
and Mixer)



Improved Catch Basin



Yeast
Machinery



Twin-Screw
Super Mixer

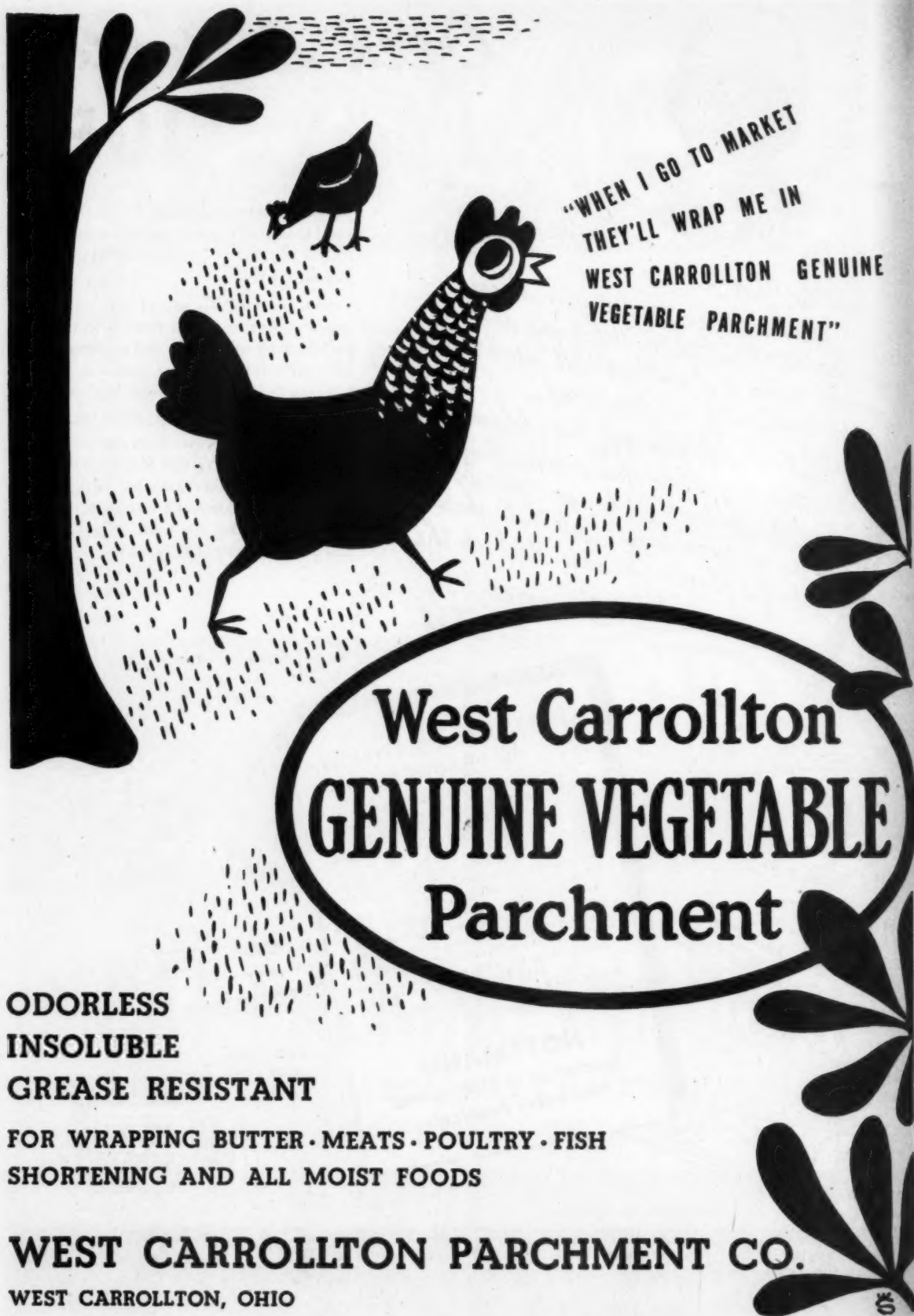


Mixer, interior view

THE HOTTMANN MACHINE COMPANY

3325-47 East Allen Street

Philadelphia, Penna.



“WHEN I GO TO MARKET
THEY’LL WRAP ME IN
WEST CARROLLTON GENUINE
VEGETABLE PARCHMENT”

West Carrollton
GENUINE VEGETABLE
Parchment

**ODORLESS
INSOLUBLE
GREASE RESISTANT**

**FOR WRAPPING BUTTER • MEATS • POULTRY • FISH
SHORTENING AND ALL MOIST FOODS**

WEST CARROLLTON PARCHMENT CO.
WEST CARROLLTON, OHIO

When it's WORCESTER SALT You're Sure



Extra Flavorful!

To bring out the full, rich meat taste...as well as the appetizing appeal of other ingredients, such as sugar and spices...be sure the salt you use is really *flavorful*. Your best bet is the best salt, Worcester Salt.



Fights Spoilage!

It takes a superior grade of salt, one that's *dependably pure*, to give the best preservative action and inhibit micro-organisms that cause spoilage. Worcester Salt has been the standard of dependability for years.



Sure Cure!

Quality meat-curing calls for salt that's free as possible from bitter-tasting chlorides. A clear brine is no guarantee, because these impurities are invisible in solution and not removed by filtration. Better make sure by specifying the tops in quality...Worcester Salt.



Special for Specialties!

Beef shortage means a bigger demand for specialty meats for home-prepared meals, box lunches. To avoid bitter taste in *your* specialty meats, and to be sure of full flavor and appetite appeal, use Worcester Salt. It pays out in results.

• Yes, good salt is good business. That's why so many of America's foremost meat men insist on pure, fine, free-running Worcester Salt. Money can't buy a better quality salt!

Worcester Salt



Armour's *Natural Casings*

★The natural and evenly distributed porosity of Armour's natural casings means your smoke formula penetrates the sausages evenly, deeply, easily. This means uniformity in your sausage flavor—a big factor in repeat selling.

Limited quantities of Armour's natural casings are available in vari-

eties which will suit all your needs for fine smoked sausages. Accurate calibration, inspection and grading assures utmost uniformity and quality. Call your Armour Branch or Plant today! We want to help you work out your Natural Casing supply problems.

ARMOUR and Company

Tobin Reports Lower Net Income for '44; Tonnage Increases 4%

Sharply higher costs, including labor and taxes, during the fiscal year ending November 25, 1944, dropped the net income of the Tobin



F. M. TOBIN

Packing Co. 15.8 per cent below the level of the previous year, F. M. Tobin, president and general manager, told stockholders in the annual report on the firm's financial condition. Net income last year was \$389,673.85, equal to \$1.78 a share on common stock after all charges, taxes and dividends on the

company's 7 per cent preferred stock.

Combined sales and miscellaneous income totaled \$54,554,655.96 compared with \$55,051,124.63 the previous year. Production tonnage of 279,367,414 lbs. represented an increase of 4 per cent. Livestock slaughter increased 12 per cent as the company's four plants slaughtered 1,020,372 hogs and 55,303 cattle and calves.

Increases in working capital and earned surplus for the year were reflected in the balance sheet, which was presented during the annual stockholders' meeting held recently. Tobin revealed that "dividends have been paid quarterly since the merger at the annual rate of \$7 per share on preferred stock and \$1 a share on common stock."

Directors re-elected are: W. L. Casteel, F. J. Clark, W. C. Codling, H. L. Cooper, H. K. Gillman, F. W. Hagerman, R. J. Hughes, John J. Krez, T. G. Leiss, F. A. McNamee, R. N. Peck, H. Rumsey, jr., and F. M. Tobin.

The following officers were also re-elected: F. M. Tobin, president and general manager; W. C. Codling, first vice president and manager, Albany division; W. L. Casteel, vice president; H. Rumsey, jr., vice president and manager, Rochester division; F. J. Clark, vice president and manager, Fort Dodge division; R. N. Peck, comptroller and general office manager; R. J. Hughes, treasurer; F. W. Hagerman, secretary; H. L. Cooper and T. G. Leiss, assistant vice presidents, and J. E. Menzies, assistant vice president and manager, Estherville division; J. J. Burke, P. J. Vaeth, jr., J. Wells, J. C. Meyer, O. J. McKirchey, sr., assistant secretaries and assistant treasurers; J. H. McGrath, R. B. Hunter and E. R. Partis, assistant treasurers.

NIMPA Divisions to Meet Individually

The annual meeting of the National Independent Meat Packers Association, which had been scheduled for April 18, 19 and 20 in Chicago, has been indefinitely postponed. The NIMPA board of directors will meet at the Morrison hotel, Chicago, on April 19 and 20, it was announced this week.

The six divisions of NIMPA will probably hold divisional meetings at which the attendance will be not more than 50. Members attending divisional meetings will choose two divisional directors and one divisional vice president. These will serve on the national board of directors. The new directors, who will be elected for three-year terms, will succeed the two directors who were elected for one-year terms at the Chicago meeting in 1944.

"UTILITY" SET ASIDE RAISED

The War Food Administration this weekend issued WFO 75.2, effective February 11, increasing the set aside percentage for Utility beef from 50 to 70 per cent in all states except California, Oregon and Washington, in which the figures will remain 50 per cent.



THOS. E. WILSON HONORED

Thos. E. Wilson, chairman of the board, Wilson & Co., shown as he was presented the Chicago Rotary Club Award, National, by J. D. MacKeever, president of the Illinois Manufacturers Association and chairman of the jury of awards, at the Sherman hotel on January 30. The award was given to Wilson for outstanding service in the conservation of fats for the war effort and in the extension of the 4-H club idea.

Liver Specifications Are Relaxed by OPA

In Amendment 7 to MPR 398, effective February 8, OPA has revised the definitions of "Livers, beef, unblemished," "Livers, calf, overweight" and "Livers, veal or calf, unblemished" to relax slightly the rigid specifications previously required on sales of unblemished livers generally. This action was taken at the suggestion of the armed forces that the previous specifications hampered purchase of desired quantities of these items. The amendment provides that unblemished livers may include livers which have minor cuts or slight breaks caused by removal of the gall bladder or in separating the liver from the carcass, by hooks or caused during the examination of the portal glands by MID inspectors where such minor cuts or slight skin breaks do not impair the quality of the liver. It is also specified that the large blood vessel lying along the side of the liver shall be trimmed even with liver surface.

OPA explained that while the Administrator is reluctant to relax specifications as a basis of increasing sales to a designated class of buyers without appropriate action likewise, investigation has shown the action justified.

Section 14 of the regulation has been amended to permit sellers to charge \$1.00 per cwt. on delivery of livers to the buyer where the livers are specially selected and individually packaged in accordance with Army specifications.

As an added precautionary measure concerning the enforcement of provisions relating to sales of cured beef tongues, Amendment 7 provides that when beef tongues are cured, their weight must not exceed the green weight by more than 10 per cent, or when smoked must not exceed green weight.

LIMIT NON-INSPECTED KILL

Following authorization by OES Director Fred Vinson, the War Food Administration this week issued WFO 126 and WFO 126.1, establishing and certifying to the Defense Supplies Corporation the percentages of livestock slaughtered during the accounting periods of 1944 for use in determining maximum livestock slaughter payments to non-federally inspected packers during corresponding accounting periods of 1945.

In line with earlier announcements, WFA limited the 1945 slaughter of cattle and calves by non-inspected packers (on which subsidies will be paid) to 100 per cent of the live weight slaughtered during the corresponding accounting period of 1944. Slaughter of hogs for these packers is limited to 70 per cent of the live weight handled in the like accounting period last year.



Fork trucks pick up vat filled with hams at end of conveyor in pumping room of John Morrell & Co. plant.



Vats are stacked two-high in curing cellar by fork truck. Ham (left) is filling lower vat with brine.

POWER INDUSTRIAL TRUCKS INTEGRATE MORRELL PLANT OPERATIONS

EEVOLUTION of a completely integrated system of handling meat food products, in conjunction with a continuing program of plant expansion and modernization by John Morrell & Co. at its Sioux Falls, S. D., plant, has materially reduced handling costs and assisted in maintaining established production schedules under the difficult conditions of the war emergency. The handling and haulage problems arising from the processing of a large volume of diversified products, and delivering them to several shipping docks, have been met by forward-looking consideration of all factors which could effect economies in the movement of materials through processes and to shipping.

In accordance with accepted packinghouse practice, maximum use is made of mechanical conveyors in the Morrell plant for moving product past the employees at controlled rates of speed, and of gravity chutes to provide quick delivery of many packaged products to the shipping room.

Between the fixed means of transportation there are a number of handling and haulage operations. A study of these operations, and consultation with material handling specialists, revealed that economies could be realized in many departments by using power industrial trucks to move materials faster and increase the size of unit loads. When power trucks were substituted for hand trucks on some operations

where there was obvious promise of improvement, the savings were so attractive that steps were taken to establish the most favorable plant conditions for utilizing power equipment.

Early experience by the company with the use of power trucks on a limited scale had indicated that building design which contemplated the use of hand trucks was unsuitable in several respects for the efficient operation of power trucks. Accordingly, when a new building was erected to provide for expanding production, definite plans were made to assure that all details would be adequate for the widest possible use of trucks throughout the plant.

Floors and floor supports were de-

Following completion of cure, hams or bellies are dumped on conveyor by second vat dumping machine.

Platform trucks transport skids of packaged products by elevator from upper floors to shipping dock.





Fork truck places loaded vat of hams in vat dumping machine for overhaul. Latter machine is shown at right.



After vat has been positioned in vat dumping machine, it tips on side, dumping contents into another vat.

signed for live load capacities up to 250 lbs. per sq. ft., thus forestalling the development of cracks in flooring. Cracks and crevices in floors are not only inconsistent with packinghouse standards of cleanliness, but are also undesirable where power trucks are operated, because they cause damage to the tires and create driving conditions which are fatiguing to operators.

Inter-department haulage was aided by designing door openings large enough to allow easy passage of fully loaded trucks—and, wherever it appeared desirable, doors were equipped for mechanical operation, with remote control devices operable by the truck operator. The doors opening into refrigerated rooms are necessarily kept closed at all times. When a power truck approaches one of these doors the driver slows down and pulls the cord of the control device. By the time he reaches the doorway the door has opened; he passes through and pulls a

second control cord to close the door, then resumes speed. There is no appreciable loss of time.

Movement of materials from one floor to another is speeded up by the installation of high speed elevators of 10,000 lbs. capacity, with floor space and door openings large enough to supply clearance for loaded trucks. Also, wide shipping docks permit temporary storage of loaded skids without causing traffic jams, even when the loading crews are busiest.

Attention to these details in the physical plant adds very little to the construction cost, and vastly increases the productivity of the Morrell fleet of power trucks. Because these trucks take over where fixed conveyors leave off, they would be constantly operating at a disadvantage if no systematic planning had been done to link them up efficiently with the conveyors.

Two types of power industrial trucks are in use—the fork type, and the low

lift platform type. Fork trucks are used mostly for handling smoked pork products in process. The low lift trucks carry packaged products from packing rooms to storage or shipping, usually on skids, to avoid holding a truck idle during loading or unloading.

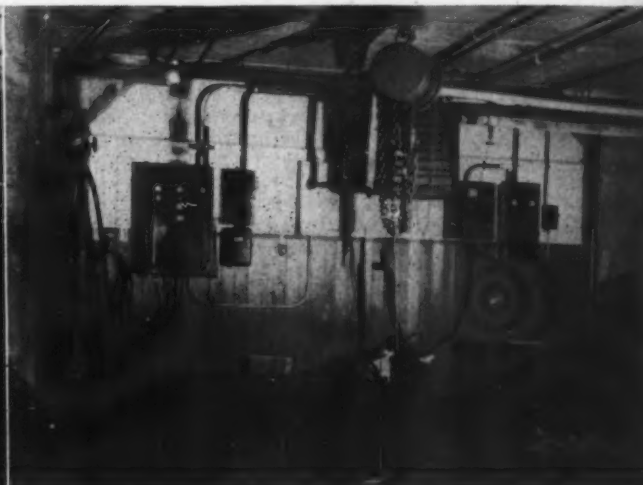
The effect on product handling costs of the advance planning outlined above can be observed in the rapid movement of goods in process. The cycle of operations in one method of curing hams will serve as an example.

Hams are delivered from the green meat grading room to a conveyor which traverses the pumping room, and from the conveyor's end they are loaded into waiting vats. A fork type power truck picks up a vat load of hams (1,400 lbs.) and enters the curing cellar which adjoins the pumping room. The truck operator opens the curing cellar door and closes it behind him by remote control. His first stop is on the scale, to

(Continued on page 31.)

Skid loads of product are delivered directly into refrigerator cars at the plant by platform trucks.

One section of the battery charging and industrial truck maintenance room at John Morrell & Co. plant.



WANTED: A Million More Listeners for "The Life of Riley" Program

PACKER salesmen should urge their dealer customers to listen to "The Life of Riley" radio program on the Blue network each Sunday evening in order to get the latest news on the meat situation, R. A. Rath, chairman of the advertising planning committee for the American Meat Institute educational program, told thousands of members of packer sales staffs on February 10 via a special wired broadcast from Chicago and Hollywood, Cal.

Speakers on the wired broadcast program, heard by meat packers and their sales representatives in 160 cities from coast to coast, were John Holmes, president of Swift & Company and chairman of the AMI advertising policy committee; Wesley Hardenbergh, president of the American Meat Institute; Don C. Smith, vice chairman of the advertising planning committee, and Mr. Rath.

Declaring that a million new listeners are being sought for "The Life of Riley" program, Mr. Rath pointed out that radio provides a flexible medium for getting current information about meat to consumers and retailers.



R. A. RATH

"If something happens on Thursday or Friday or Saturday that is important to the meat industry (and it frequently has happened in these days of shortages, rationing and other problems) we can go to the American people on Sunday night with the story, and save the retailer a lot of explaining to his customers the next week," Mr. Rath explained.

"Remember that fact when you are talking to the retailers about meat's radio show—when you are getting them interested in listening to 'The Life of Riley' . . . once you get him to listen he will pass the news on to his customers and 'The Life of Riley' will be further on its way to being one of the top programs in America from the standpoint of listeners.

Radio reaches deeply into American life—and the AMI has a program in "The Life of Riley" that appeals to the millions, chairman Rath declared.

"There are 47,000,000 radios in the United States; 32,000,000 families have radios and they listen to them, on the average, for more than five hours every day. In big cities, small towns or on the farm, almost everywhere in the nation, families average that five hours per day of radio listening. Millions of

people, as someone else pointed out, get their ideas from what they hear more than from what they see and read."

Stating that nothing is more important in wartime, or any time, than nutrition and public health, chairman John Holmes pointed out that the educational program of the American Meat Institute, of which "The Life of Riley" radio show is a part, is largely devoted to informing the people of the country about the health-giving values and properties of meat. That's why we want more people to listen to "The Life of Riley."



JOHN HOLMES

"There's another good reason for wanting more listeners, and probably this reason will appeal even more strongly to each and every one of you: when peacetime comes and more and more meat becomes available, you will be glad that the American people have been educated to want more meat, not only because it's good eating, but because it's good for them. When your selling problems begin to materialize again—when in the post war era there is plenty of food and plenty of competition between meats and other foods—and selling gets tough again—then indeed is when all of you will realize the full benefits of 'The Life of Riley' program and the rest of the meat industry's educational campaign.

"It would therefore seem to me that our intention to increase and multiply the listening audience to the radio program has a very definite and practical plus value for each of you. That's why each of you will want to do your part to increase 'The Life of Riley' listenership. A radio following is something that takes time to develop. People have to get acquainted with the show and they have to learn where to find it on the dial. They have to be encouraged to listen to it for the first time or the first few times."

After describing how "The Life of Riley" has been promoted in Institute advertising, bulletins, in publicity and by other means, president Hardenbergh

of the AMI told the nationwide audience that "no matter how effective the advertising, or how interesting the publicity, there's no recommendation like the recommendation of a friend across the back fence—or across the counter."

That's why," said Mr. Hardenbergh, "as a major part of a big new promotion program for 'The Life of Riley' we are asking every salesman to talk up 'The Life of Riley' with your friends and customers during the next few weeks as you have never talked it before. That's the way we can make our radio program—and the whole meat educational program—do more for the future of the meat industry."

A 'steamed-up' retailer has been a common phenomenon during the last couple of years, vice chairman Don Smith told the listeners. "However," said he, "I believe we packinghouse



DON SMITH

salesmen can get retailers 'steamed up' over 'The Life of Riley' if we will do more talking about the program and explaining what it is doing for him. Let's try to cut short his comments about what is wrong with the meat industry and tell him a few of the many things that are right about it, and what the Institute is doing

to present the story of meat to the nation in its true light. The most powerful thing the Institute is doing is 'The Life of Riley' radio program and salesmen should talk up the program to every retailer they contact. It's *small entertainment* with the outstanding character of the decade as the star and the commercials in the program are carefully written to create a better understanding of the meat industry in the minds of the listeners and always brings the retailer into the picture.

"Keep telling the retailer about the program—keep asking him to listen himself—get him to keep after his customers and ask them to listen. Explain to him that it's a program furnished by the Institute to build up a better feeling towards the products he handles.

"The war will be over one of these days and when things become normal, we, in the meat industry, will need to become salesmen again and 'The Life of Riley' program will help make future meat sales easier. Packinghouse salesmen haven't a great deal of product to sell right now, so I suggest they all try to keep in practice by selling 'The Life of Riley' radio program."



W. HARDENBERGH

N. Y. OPA Chief Sees Meat Problems Eased; Restaurants Cooperate

Daniel P. Wooley, New York regional OPA administrator, told the New York Emergency Meat Committee last week that in his opinion "a key to the solution of most of our meat problems has been found" in the imposition of over-riding ceilings on cattle and in the limitation of slaughter of Choice and Good cattle.

"Studies by our price experts" said Mr. Wooley, "all point to the conclusion that there are adequate margins all along the line from grower to retailer for profitable operation in the distribution of meat. Even the growers have expressed themselves as satisfied with the present ceilings, provided no additional squeeze is developed in the cost of corn and feed.

"I want to say to the retail butchers of the region that under the new directive, the squeeze is off. There is no excuse for any overcharges by anybody. While it may take several weeks for this new program to come to its full flower, I am happy to say that already prices at the cattle markets have dropped and larger meat supplies are on hand for civilian purposes than has been the case for sometime. I venture to state that this improvement will continue as the new program becomes more effective.

Warns Against "Sabotage"

"During the past month there has been considerable understanding and even sympathy for the meat dealers who have been placed in a squeeze with rigid price ceilings at which they have to sell, and an uncontrolled live cattle cost. Your government has recognized this squeeze to the extent of subsidizing present meat ceilings by \$2.80 per 100 pounds out of the taxpayers' money.

"If some group in the meat industry tries to sabotage this program, if it insists on dealing in the black market and if it refuses to give any information on black market operations, all public sympathy with the meat industry will be lost. As far as the OPA is concerned, we are expanding to a considerable extent our enforcement division and we will make every effort to put the profiteers and the black market operators out of the meat business and into the jails where they belong."

Mayor La Guardia's program to make New York a meatless city two days a week by denying restaurants, hotels, lunch counters and drug stores the right to sell meat on Tuesdays and Fridays became effective recently with most operators of eating establishments reported complying with terms of the new edict. One of the few early violators reported was the city-operated cafeteria in the municipal building.

In response to a suggestion by the mayor that retail meat stores remain closed several days a week in order to

PRODUCTION FEAT WINS "A" FOR ESSKAY

THE Wm. Schludenberg-T. J. Kurdle Co. became the first Baltimore food processing plant to receive the War Food Administration Achievement "A" Award during impressive ceremonies in the Patterson Park high school auditorium, Baltimore, January 20. The award is tendered only those food processing plants whose "production records, outstanding for quantity and quality, merit high honors."

Presentation of the "A" flag, symbolizing the award, was made by Major James T. Hamlin, Richmond Army Service Forces Depot, Richmond, Va. In



PROMINENT AT "A" AWARD CEREMONIES

Displaying coveted award flag are (l. to r.) Major James T. Hamlin, Richmond Army Service Forces Depot; William F. Schludenberg, Esskay president, and four veteran employees who have been with the company a combined total of 169 years—John Scheller, Franz Nassel, Conrad Blum and Mrs. Catherine Hackett.

accepting, William F. Schludenberg, president, said: "I am proud of the fact that as a group—employees and management together—we have been so able to serve our government. Our award carries an obligation to continue and improve this good work." Token presentation of award pins, which all employees may wear, was made by Sgt. Edward H. Haywood of the First Ranger battalion.

The Schludenberg-Kurdle packing company achieved its unusual production record in the face of a sharp drop in total number of employees, it was explained. During the past year, the firm's labor force was said to be 20 per cent below the 1941 level. Despite this handicap, livestock slaughter, the plant's base operation, increased 45 per cent.

In commenting on the production record of the Baltimore packing plant, Niles S. Baldrige, WFA district representative, pointed to the low absenteeism rate of the concern, saying: "During the past year, 18 per cent of all persons employed at Esskay had a perfect attendance record, losing not a single day; 27 per cent had records of less than six days of absence."

cut expenses during the period of short supplies, the city's independent meat dealers and the AF of L meat cutters union announced that they were completing plans under which all independent meat stores will close on Sundays and Mondays, with kosher stores closed Saturdays and Sundays. Two thousand more man-days will thus be made available for boning meat for the Army in meat plants designated by the Quartermaster Corps, union representatives pointed out.

Well-fattened beef animals produce 31.3 per cent rib and loin as contrasted with 27.2 per cent from a thin animal.

INDICTED IN MEAT FRAUD

Charged with conspiracy to defraud the government, false statements and concealment of government property by trickery, seven men were arrested by the FBI at San Francisco for allegedly attempting to divert more than 25,000 lbs. of meat intended for the overseas armed forces to the black market. Bail was set at \$10,000 each.

Those indicted include the steward and assistant steward of a merchant vessel used as a troop transport, a meat company official, a meat market operator, two restaurant proprietors and a truck driver who was accused of taking part in the plan to divert meat into illegal channels.

Three Interesting Food Decisions by Ohio Supreme Court Analyzed

A REVIEW of three decisions handed down last year by the Supreme Court of Ohio, all involving damage suits against food retailers, reveals certain aspects of interest to the meat packing industry, particularly since in any or all of the cases the defendant might have been the processor or manufacturer instead of the retailer, according to Harry L. Rudnick, Chicago attorney, who analyzed the legal implications of the decisions at the request of THE NATIONAL PROVISIONER.



H. L. RUDNICK

In two of the cases the charge was made that trichinosis was contracted by eating infected pork, in one instance with fatal results. The third suit was based on alleged illness resulting from the discovery of worms in canned peaches. "The fact that peaches were the contents of the can is immaterial," Rudnick pointed out. "The ruling would have been the same had the can contained meat. In fact, the court's decision is partly based on a previously decided case which involved the sale of canned beef."

Trichinosis Caused Death

Special interest is attached to one of the trichinosis cases in which the retailer admitted to being the processor. The suit, filed by the administrator of the estate of the decedent, charged that death had resulted from the eating of mettwurst prepared by the defendant, who said that it had been made from fresh pork shoulders and hams. Testimony indicated that the mettwurst had been eaten uncooked, a practice which the deceased had followed for many years. The decision hinged on the jury's opinion as to whether the consumer was guilty of contributory negligence by not cooking the mettwurst, which would have rendered the parasite harmless. The jury ruled in favor of the plaintiff, awarding judgment of \$3,000.

"It is interesting to note," says Rudnick, "that although the jury decided against the defendant, the court commented: 'Had the decedent eaten the raw shoulder or ham of pork as it came from the slaughtered animal, a different conclusion as to contributory negligence might be required.'"

This is virtually what happened in the second trichinosis case which was decided in favor of the retailer despite the consumer's contention that the infected pork had been thoroughly cooked. The court found, in effect, that had the

pork been properly cooked it would have been impossible for the plaintiff to have contracted trichinosis. He was therefore adjudged guilty of contributory negligence, the jury returning a verdict in favor of the retailer.

Until contributory negligence on the part of the consumer was proved, however, the retailer was in a vulnerable position, according to Rudnick, who explains that "the court ruled that the inability of the seller to make an inspection [of the raw pork shoulders] prior to sale does not relieve him of responsibility, and that trichinae-infected meat does not qualify as 'wholesome' within the meaning of the statute covering this situation."

Although the summary of this case is somewhat confusing in that it appears to pose one negative against another, it is cited as follows: "This case holds that it is negligence *per se* under the Ohio law for a seller to sell pork infected with trichinae, even though the seller does not know, or has no practical means of knowing, this fact, but that a purchaser or consumer who eats uncooked pork is guilty of contributory negligence, which would defeat recovery of damages." The court conceded that the retailer's contention that he is in no wise responsible for illness resulting from the eating of improperly cooked pork purchased in his store is supported by decisions in a number of other states, including New York, Illinois, Michigan and Maryland.

The third case presented this question of law: "Is a retailer liable in damages for the sale of unwholesome food where such food when sold is contained in an original package which does not admit of inspection of the contents by the retailer?" Answering this question, the court said:

Retailer Held Liable

"Ignorance of the unwholesome condition of the food is no excuse for the seller. Neither is it any excuse that the seller chose to offer the food in a sealed container whereby he could not examine the contents. The seller's duty to warn the buyer cannot be avoided by the excuse that he did not know the provision was unwholesome and that it was impracticable to open the can and examine the provision."

As was pointed out previously, this case involved alleged illness resulting from the finding of worms in a can of peaches, although the decision would have been the same had the can contained meat, in the opinion of Mr. Rudnick.

In all three cases cited, the retailer is at liberty to sue the supplier in turn, Rudnick said. The verdicts returned in the earlier cases would have little bearing on such suits, he indicated.

Rise of Margarine and Future Outlook Are Traced by Lund

THERE is room for expanded output of both margarine and butter after the war, Charles E. Lund, chief of the fats and oils unit of the Bureau of Foreign and Domestic Commerce, U. S. Department of Commerce, told the members of the National Association of Margarine Manufacturers in annual session at Chicago on January 25.

"From present indications," said Mr. Lund, "1944 domestic production of fats and oils will remain a record for some years. In 1945 the output will be down about 1,000,000,000 lbs. but will still be 2,700,000,000 over the 1935-39 prewar figures. With the aid of stock accumulated during the past season, new supplies and imports should be sufficient to provide the presently estimated 11,300,000,000 lbs. needed for essential civilian, military and lend-lease purposes. Butter production will continue low in 1945, with both butter and margarine probably remaining rationed, and demand for both strong.

"The augmented wartime production of fats and oils creates questions for the future and the ingenuity and far-sightedness of the entire industry will determine to a considerable degree the prosperity of any particular group."

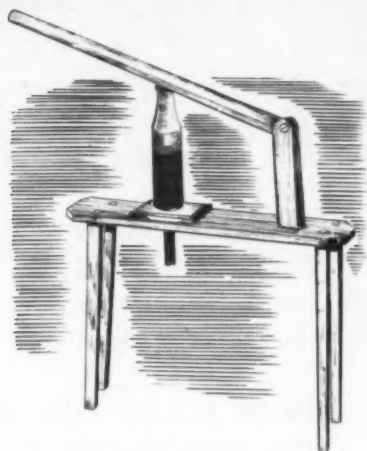
In opening his address, which encompassed a review and forecast of fats and oils industries in domestic and foreign commerce, Mr. Lund reviewed the flow of fats through channels of domestic commerce, pointing out that whereas prior to the war this country was dependent on foreign sources for 18 per cent of its fats and oils, wartime exigencies have resulted in a decline in this dependence to 9 per cent. But reduced imports have not forced a like curtailment in consumption since domestic production has been expanded to a degree considerably greater than loss of foreign materials.

"The amount of fats and oils produced in 1944 by the nation's farms and factories was the largest in the history of this country," Mr. Lund said. "The 10,900,000,000 lbs. produced exceeded by 3,700,000,000 lbs. the 1935-39 average. Domestic output not only offset the loss in imports, but also provided sufficient quantities to permit consumption at a rate only slightly lower than in prewar years, plus an increase of a billion pounds in exports.

"The principal single factor accounting for the increase in domestic production has been an augmented lard output. The 3,300,000,000 lbs. of lard produced in 1944 was an all-time record, exceeding the previous year's peak by 200,000,000 and the prewar 1939 output by a billion and a third pounds.

"Among the vegetable oils, soybeans was the most important element in expanded domestic supplies. A relatively unimportant domestic oil in the 20% production increased from 39,000,000

(Continued on page 22.)



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to maintain 1945
Production with this
1800 Hand Sausage
Stuffer exhibited
at Andover, Mass.*

**Today's Markets de-
mand Quality Sausage
produced with modern
machines and seasoned
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B.F.M. Seasonings MEET THIS DEMAND

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B.F.M. SEASONINGS are "engineered" to meet today's streamlined conditions. They're completely soluble . . . no waste matter . . . 100% flavor . . . ready to go to work instantly in your product . . . appealing to the appetites of your customers. Good, wholesome, clean, refreshing flavor . . . always uniform.

Order 100 pounds of B.F.M. SEASONING today. We'll ship it via prepaid express.

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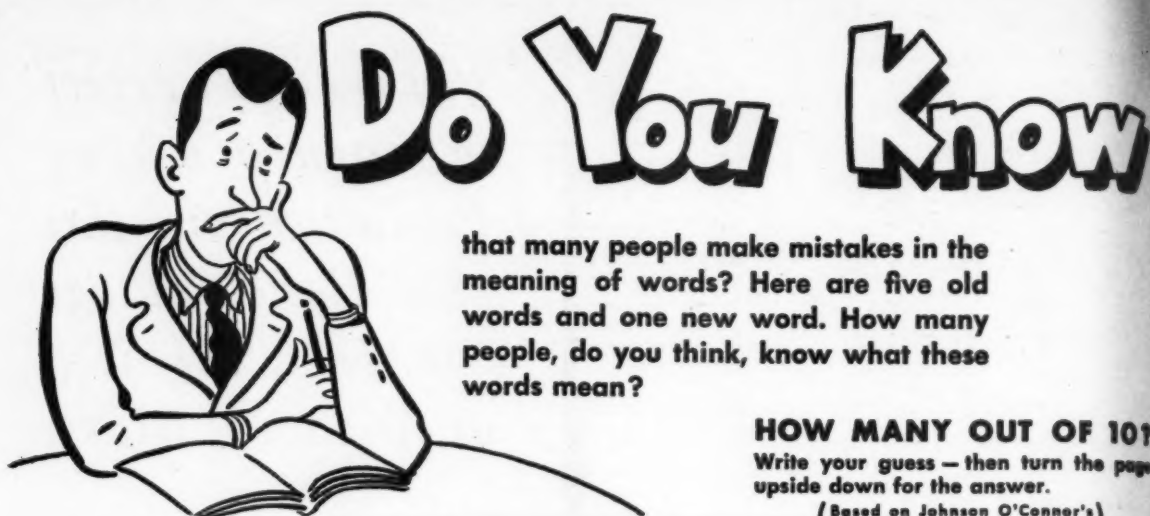
If you and your customers don't agree that it's better than any seasoning you've ever used . . . ship back the unused portion (within 30 days) at our expense . . . and we'll cancel your invoice.

Wire your order collect — Now!



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We pledge our entire experience and research to the development of the Packing Industry.



HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Connor's book "English Vocabulary Builder")

BLUFF

a ☐

SAVOR

b ☐

AVENGE

c ☐

STIPEND

d ☐

LINK

e ☐

DEXTROSE

f ☐

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

CORN PRODUCTS SALES COMPANY
17 Battery Place New York 4, N. Y.

8-f
7-e
4-d
7-c
6-b
4-a
ANSWERS



CERELOSE

is

dextrose

PROCESSING *Methods*

MAKING FARMER SAUSAGE

An eastern sausage processor wants to know how farmer sausage is made but does not state whether he is interested in the fresh or dry variety. He writes:

EDITOR, THE NATIONAL PROVISIONER:

Can you give us a formula and processing directions for the manufacture of farmer sausage?

Both fresh and dry farmer sausage may be made from the same meat formula which calls for:

60 lbs. fresh lean boneless beef chucks
40 lbs. fresh pork trimmings, 40 to 50 per cent lean

GRINDING.—The beef is run through the $\frac{1}{8}$ -in. plate. Spread pork trimmings (which should be given refrigeration treatment prescribed by the MID) on top and grind together through $\frac{1}{4}$ -in. plate with following seasoning and curing ingredients:

6 oz. ground white pepper
3 lbs. salt
3 oz. sodium nitrate
4 oz. granulated sugar
4 oz. refined corn sugar

Many packers have found convenience in use of ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products.

ROCKING.—Some processors prefer to rock the meat used in farmer sausage. After beef has been ground through $\frac{1}{8}$ -in. plate it is rocked for $2\frac{1}{2}$ to 3 minutes and thoroughly intermixed. Uncut pork trimmings and seasoning ingredients are then placed on the rocker and chopped until the pork has been cut into $\frac{1}{2}$ -in. pieces. The meats are mixed for 2 minutes and spread on boards or shelves in the cooler to cure in layers not over 8 in. thick. Hold at 38 degs. for 48 hours or until the meat is thoroughly cured.

Stuff the cured meat solidly into beef middles cut 16 to 19 in. long. Middles should be 2 to $2\frac{1}{4}$ in. wide; they should be pricked to prevent air pockets. Hold on smokesticks for 12 hours.

FRESH.—The fresh type of farmer is smoked for 8 to 12 hours at a temperature not exceeding 90 degs. F. Temperature in the smokehouse may be raised to 100 degs. during the last 2 hours.

After smoking, the fresh farmer is sprayed with hot water for 1 minute. It is held at room temperature until partially cooled and is moved into a well-ventilated cooler held at 50 degs. F. It is ready for sale after it has been chilled. This product is known as fresh or soft farmer sausage and is different from the dry product.

DRY.—When making dry farmer the stuffed sausage is smoked for 60 to 84 hours. The product is banked in the dry room for about 18 hours; it is then spread out in the hanging section and

dried from 25 to 60 days. Air temperature and humidity must be closely controlled during this process.

OXFORD STYLE SAUSAGE

A midwestern processor has asked for a formula for Oxford style sausage. He writes:

EDITOR THE NATIONAL PROVISIONER:

We want to know how Oxford style sausage is made. Can you send us a formula and processing directions?

Oxford style sausage in many ways resembles such products as berliner, luncheon meat, pork roll and minced sausage. It is a simply seasoned, cooked and smoked pork sausage.

Lean shoulders are sometimes used in making this product. Blade meat or lean pork trimmings (if you have them) with a little fat can also be utilized.

A 100-lb. batch of meat is ground through 1-in. plate. Dissolve following curing ingredients in a gallon of ice water:

3 lbs. high quality salt
3 oz. sodium nitrate
3 oz. granulated sugar
3 oz. dextrose (corn sugar)

Put meat in mixer and pour solution over it, mixing for about 3 minutes.

The meat may be cured with or without addition of second ham pickle. If ham pickle is used it should be 50 deg. and sweet. One-half gallon of pickle is poured over meat in barrel. Hold meat in cooler at 38 degs. for 7 days, or until fully cured.

At end of this time take 20 lbs. of meat and chop fine in silent cutter. Put remaining 80 lbs. in mixer and add 20 lbs. of finely chopped meat. Mix for 4 minutes and put in stuffer.

Stuff meat in clean beef bungs cut 18 in. long or in corresponding artificial casings. Then wrap string around sausage and hang in cooler for 36 hours at a temperature of 45 to 50 degs. Product is smoked until it takes a nice color.

Cook sausage for 3 hours at 165 degs. After removal from cooker, spray with cold water and hang up to dry. Product is then ready for market.

REUSING FULLER'S EARTH

A meat packer in the Northwest wants to know whether fuller's earth or other material used in clarifying or decolorizing lard has any reuse value. He writes:

EDITOR THE NATIONAL PROVISIONER:

Is there any way to reclaim the fuller's earth and similar material we use in refining lard? Has anyone ever extracted the grease from it?

We have never heard of this material being used after removal from the filter

press. Of course the grease could be removed, but it is doubtful whether the process would be profitable. If the earth contains too much grease the inquirer's filtering operations are at fault.

TRY NEW INSECTICIDE

Several packing companies have been conducting experiments with the new insecticide DDT under a program sponsored by the American Meat Institute. The insecticide has been used with good results by the armed forces, and although the entire commercial production is now going to the government, the AMI was able to obtain a small amount for experimental purposes.

DDT has been used in meat plants at five different geographical locations mainly for extermination of flies and roaches. There has been some indication, however, of toxic action upon mice and young rats. The DDT can be used either as a spray or as a dust. For spraying, it is dissolved in kerosene, fuel or lubrication oil, or emulsified in water. For use as a dust it is mixed with talc, or similar inert substances.

When applied to surfaces upon which insects alight, the toxic effect continues for a considerable period of time. This was demonstrated in the plant experiments by placing two fly traps adjacent to one another, treating one with DDT and leaving the other untreated. The flies in the untreated trap remained alive, whereas those in the treated trap were killed. Where the application of the DDT was carried out properly, the toxic effect persisted for some time. However, the maximum length of time the treatment was effective was not definitely determined.

At one plant, walls of a room badly infested with flies were sprayed with a 5 per cent oil solution at the rate of one quart to 500 sq. ft. of wall area. Sixty days after the application of this spray, flies alighting on the walls were killed. As the lethal effect is not immediate, the dead flies may be found at some distance from the point of contact with the treated surface.

DDT in powder form has been found effective in eliminating roaches, except a small variety under $\frac{3}{4}$ inches in length. An oil solution of DDT was also effective when applied to the walls of a hide cellar where large cockroaches customarily gathered. Use of DDT in a tank house minimized greatly the infestation of cockroaches. Similar results were obtained in a locker room.

Want a good sausage-maker? See Classified page.

Margarine Outlook

(Continued from page 18.)

lbs. in 1932 to more than a billion in 1944. Output has more than doubled since 1939."

Mr. Lund discussed the changes war has wrought in conditions under which consumers obtain fats in their diets.

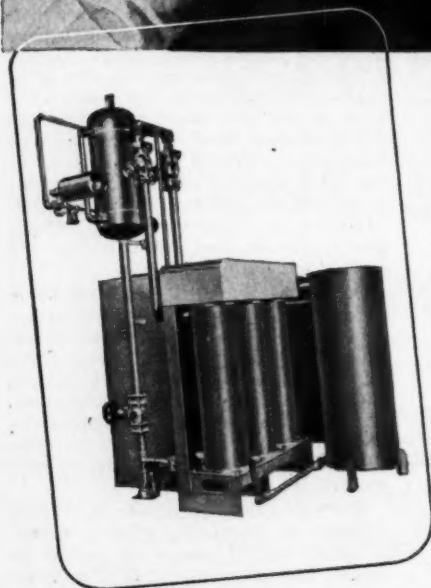
"Although the consumption of so-called visible fats such as lard, shortening and butter has decreased during the war, the consumption of all fats in our diet has increased," he said. "The invisible fats come principally from such products as meat, fish, milk, eggs, peanut butter and nuts. It is estimated that in 1939, per capita con-

sumption of edible fats was 95 lbs., of which 46 came from prepared products and 49 from 'invisibles.' In 1943, total per capita use had risen to 102 lbs., 45 lbs. of which came from visible fats. In 1944 estimated per capita consumption of butter was about 12 lbs. However, the increase in fluid milk consumption, compared with 1935-39 average, provided the equivalent of another 3½ lbs. of butter.

"In the course of adjusting types of products to available supplies, margarine production was put under the most liberal quota of any in the fats and oil field. Production of 614,000,000 lbs. in 1943 was more than double the 1939 output. Withdrawals for domestic

consumption rose from 301,000,000 lbs. in 1939 to 503,000,000 lbs. in 1943. As most of the 100,000,000 lbs. balance between production and civilian consumption was exported to areas normally supplied by the European margarine industry, your postwar export efforts should probably be directed to expanding sales in Latin American markets.

"The expansion in our margarine production from prewar proportions has brought with it an increasing use of domestic oils—252,000,000 lbs. of cottonseed and 198,000,000 lbs. of soybean oil comprised 90 per cent of fatty materials used in margarine in 1943. The other 10 per cent was also of domestic origin."



No other lard processing method approaches the speed, cleanliness, and uniform top-quality production as Votator! The model illustrated has a capacity of 9,000 to 10,000 pounds per hour... smaller size produces 3,000 pounds per hour. Votator's completely closed system chills, aerates, and plasticizes in one quick, continuous operation, producing snowy-white lard of uniform creamy texture, completely free from graininess. Greater eye appeal and better keeping quality justify better prices. Write to The Girdler Corporation, Votator Div., Dept. NP2-2, Louisville 1, Kentucky.

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**A CONTINUOUS
CLOSED LARD
PROCESSING UNIT**

Army Beef and Lamb Wrap Allowances Are Increased

New amendments to both the beef and veal and lamb and mutton price regulations—Amendment 52 to RMPR 169 and Amendment 16 to RMPR 239—provide increased allowances for wrapping beef sold for export shipment to the armed services and for wrapping telescoped lamb according to Army specifications. Both amendments became effective February 3.

Amendment 52, RMPR 169 authorizes addition of 40c per cwt. for wrapping or packaging beef carcasses or cuts for export shipment in accordance with Federal Specification PP-B-221A. Addition of 35c per cwt. for freezing also is allowed in connection with such sales. Previously, there was no allowance for export wrapping. The permitted addition of 15c per cwt. for wrapping and packaging and/or 35c per cwt. for freezing is retained in connection with domestic sales to war agencies.

The amendment also fixes a new allowance of \$1 per cwt. for dry-packing corned beef for export shipment through war procurement agencies. This addition covers the cost of freezing, wrapping and boxing the product in accordance with federal specifications.

Amendment 16, RMPR 239 permits an additional 40c per cwt. allowance for packing telescoped style lamb and mutton for export in an inner covering of kraft waxed crinkled paper with an outer covering of muslin, osnaburg or doubled stockinette tubing or other wrapping meeting Army specifications. Allowances heretofore in effect for preparation and wrapping of telescoped lamb and mutton, which were based on FSCC specifications, remain unchanged. The 40c allowance is in addition to the regular allowance and is specifically limited to the special export wrap.

CHAIN STORE SALES

Kroger Grocery & Baking Co. sales for the four-week period ended January 27 totaled \$33,371,690, an increase of 3 per cent over sales for the corresponding period of 1944.

ONLY THE SPERTIFIER GIVES YOU THIS Protection Against "Off-Taste" In Meats

in an ultraviolet
installation

Because only the
SPERTIFIER

may use this patented
SELECTIVE
Ultraviolet Process



You install ultraviolet ray equipment for several good reasons: to destroy air-borne, slime-forming bacteria and mold; to eliminate odors; to cut refrigeration costs; to safely speed up tenderizing and reduce losses due to shrinkage.

You *don't* install it... to change the flavor of your meat.

That's why Sperti, Inc. builds the Spertifier (under exclusive, basic patents granted 10 years before any subsequent patent) to filter out the short wave lengths which produce ozone, *frequently cause fats in meat to become rancid.*

Under present patents, only Sperti, Inc. has the right to use this selective ultraviolet ray process. Only the *Spertifier* can give you *this protection* against the effects of short, uncontrolled wave lengths.

For the full story of what the Spertifier's exclusive, patented features can mean to you in extra sales and profits, write or mail the coupon, today.

**MAIL THE COUPON,
TODAY →**

Learn other reasons why more and more meat packers are choosing the Spertifier over any other ultraviolet ray installation.

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Please send me full information about the Spertifier and its exclusive advantages.

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SAVE TIME AND ENERGY IN YOUR SAUSAGE DEPARTMENT

All ANCO Sausage Room Equipment is of the most modern design, every item being built to help you make an improved product with a minimum amount of machinery upkeep. Only first grade materials and expert mechanics are used in the production of Equipment bearing the ANCO trademark . . . The ANCO Grinder featured above with its original patented cylinder has a screw which feeds the meat rapidly without mashing, heating, or backing up, therefore it is both efficient and safe. It has become standard Equipment in many plants on the merits of its performance . . . Our 43 years of packinghouse engineering experience, and extensive manufacturing facilities are at your service . . . For complete description of modern Sausage Room Equipment, we refer you to ANCO Catalog No. 64, a copy of which you should have in your files.

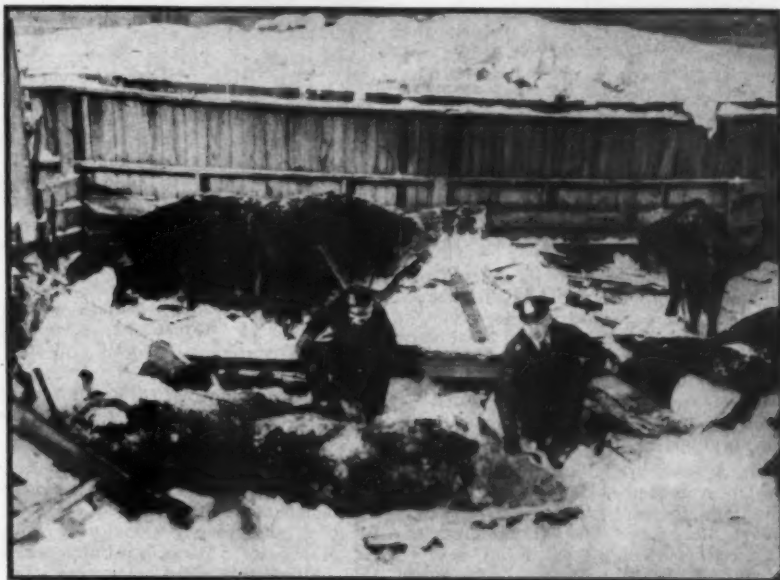
THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Up and down the MEAT TRAIL

Personalities and Events of the Week

- Construction of a modern slaughterhouse, built in accordance with federal and state sanitary engineering specifications, will be started soon in Elizabeth, N. J., by Marion C. Love. Meanwhile, permission has been granted Love to continue the use of his present slaughtering facilities.
- Sale of the Block & Guss Packing Co., Salt Lake City, Utah, to Lee Fink, operator of the abattoir at Twin Falls, Utah, for \$40,000 is announced by Louis Block, who operated the plant for the past ten years.
- George P. Yoerk, 73, former head of the Mohr & Yoerk Co., Sacramento, Calif., a wholesale meat concern which closed its doors in 1931 after 68 years of business, died of a heart attack recently.
- Harvey L. Skellinger, 67, former district and plant manager for Wilson & Co., New York, N. Y., a well known figure in eastern meat trade circles, passed away at his home in that city recently. He had been with the company for 34 years, starting as branch manager. He is survived by a son and brother.
- E. M. Kane, 47, district supervisor of canned foods for Wilson & Co., New York, N. Y., died recently. He had been employed by Wilson since 1934. Surviving are his widow and two children.
- James M. O'Grady, retired president of the Shamokin Meat Packing Co., Shamokin, Pa., died late last month at Haledon, N. J. Earlier in his career, he had served as a government meat inspector at St. Louis.
- J. T. Studsill is beginning the construction of a modern abattoir at Americus, Ga., with an initial investment of approximately \$23,000. The unit, it is reported, will have a capacity of 50 cattle and 100 hogs daily, handling livestock from Sumter and adjoining counties.
- Gilbert J. Waller, 85, who was manager of the Hawaiian Meat Co. at the time of his retirement in 1937, died on January 27 in San Francisco after a short illness. Active in Hawaiian business and civic activities for 55 years, he was credited with having introduced refrigeration in the islands, bringing the equipment from Glasgow, Scotland. A native of Yorkshire, England, Waller started at the age of 22 with the Metropolitan Meat Co., which later became the Hawaiian Meat Co.
- Martin D. Levy, vice president, Berth. Levi & Co., Chicago, who is completing 45 years of service with the organiza-



CATTLE DIE AS SNOW COLLAPSES ROOF

Weakened by the weight of heavy snows in the East, the roof of the Amdorsky slaughterhouse, Rochester, N. Y., gave way, killing many head of cattle and injuring others. Firemen are shown removing snow from the body of one of the animals.

tion, spent last week in New York City.

- Southern California members of the American Meat Institute held a dinner meeting on January 31 in the Biltmore hotel, Los Angeles, under the direction of Albert T. Luer, regional chairman, with more than 70 packers on hand to discuss the new subsidy regulation and

other industry topics. Among those presenting their views were Harry Osman, E. Floyd Forbes and Champ Reese, AMI representatives, and S. P. Cornelius, California packer and Institute director.

- Milton R. Katzenberg, Jacob Stern & Sons, has been elected a governor and vice president of Commodity Exchange, Inc., New York, to represent the hide group on the exchange.

- Visitors to New York during the past week included J. D. Cooney, vice president, Wilson & Co., Chicago, and R. M. Smith and E. A. Ellendt, both from the Wilson canned meat department.

- Steps to have all rendering plants in Cleveland, Ohio, declared nuisances by legislative action were pledged recently by a member of the city council. His statement was made after Darling & Co. had won its third court battle in a campaign by area residents to force a reduction in noxious odors. Officials of the company declared they had done everything possible to eliminate the odors through the installation of improved equipment.

- Black market thieves on February 2 broke into the packinghouse operated by George Likas at 2011 1/2 E. 74th st., Los Angeles, making off with 1,000 lbs. of beef loins, 500 lbs. of ham, 265 lbs. of lamb, 400 lbs. of slab bacon, 400 lbs. of lard and 48 lbs. of sausage.

- Marshall Frozen Meat & Food Lock-

Industry Gold Stars

★ ★ ★

BALDYGA, JOSEPH.—Pvt. Joseph Baldyga, with the 5th Army, was killed in action in Italy in July, 1944. It is reported by Hygrade Food Products Corp., Detroit. He was formerly employed in the company's smoked meat department.

KLOMP, CORNELIUS.—Sgt. Cornelius J. Klomp of the 5th Armored Infantry Battalion, formerly employed in the boning department of Agar Packing & Provision Corp., Chicago, was killed in action in Belgium on January 14, the company announces. He left a wife and four-month-old daughter.

NOVAK, WALTER.—Pfc. Walter T. Novak, 22, a member of the Infantry, was killed in action in France in September, 1944. He was formerly a scaler in the night assembly department of Hygrade Food Products Corp., Detroit.

STOCKS, CLEM.—Pvt. Clem Stocks, 27, employed by the Rath Packing Co., Waterloo, Ia., before entering the service in March, 1944, was killed in action in Belgium on December 31, 1944, the War Department reports. His immediate survivors are his wife and three daughters.

WOJTKOWIAK, LOUIS.—Sgt. Louis Wojtkowiak, former employee of the smoked meat department of Hygrade Food Products Corp., Detroit, was killed in action in Italy on October 23, 1944.

ers Co., Culver City, Calif., is renovating and enlarging its facilities.

● Contending that a secondary boycott was used to prevent him from obtaining meat from packing plants, James J. Benson, Santa Ana, Calif., meat distributor, obtained an order in superior court restraining the A. F. of L. Butchers' Union 551 from picketing the establishment. The court ordered the union to show cause why it should not be permanently restrained from acts resulting in the refusal of packers to deliver meat to Benson.

● Leo L. Rummel, director of public relations for Kroger Grocery & Baking Co., was installed February 1 as president of the Midsouth Chain Stores Council at a meeting of the executive committee in Memphis.

● H. S. Humason, recently elected assistant vice president of the City Ice & Fuel Co., Chicago, has also been named assistant to F. F. Rhode, vice president, who supervises the company's extensive car icing and railroad activities. He will continue as assistant to R. C. Muckerman, vice president in charge of cold storage operations.

● In answer to tighter rationing control of standard varieties of meat, the Montana Horse Meat Market, Seattle, Wash., has intensified its merchandising efforts to sell housewives equine steaks and other point-free horse meat delicacies.

● Charley Dwyer, of Wilson & Co., Chicago, beef sales department, who is in Mercy Hospital recovering from a broken hip sustained in a fall on the ice around Christmas time, expects to be out in another week or so.

● Damage estimated at \$75,000 resulted from a fire which swept the plant of the C. Rice Packing Co., Maysville, Ky., on January 26. Large quantities of sausage and other meats were included in the loss, according to Bernard Rice, general manager. Mrs. Catherine Rice, president of the firm, which also has a plant at Covington, Ky., disclosed that the loss was covered by insurance.

● A change in the meat inspection ordinance of Salt Lake City, Utah, entailing higher inspection fees and the branding or tagging of all meat products sold to the public, has been taken under advise-

Kuhner Ft. Wayne Plant Is Bought by Marhoefer

Marhoefer Packing Co., Chicago, has announced the recent acquisition of the Ft. Wayne, Ind., government inspected



J. MARHOEFER

plant of the Kuhner Packing Co. The newly acquired plant, located on the Nickel Plate railroad, covers an area of 5½ acres and has a daily capacity of 1,000 hogs and 100 cattle. It now employs more than 200 persons and includes complete facilities for slaughtering, refrigeration, storage and processing.

No change in personnel is contemplated, and the Marhoefer executive offices will remain at the Chicago plant, 820 W. Fulton st. Elmer Strasser continues as manager of the Kuhner unit.

Purchase of the Kuhner plant marks the third step in the expansion program of the Marhoefer Packing Co. since its founding about ten years ago by John H. Marhoefer. Marhoefer announces that the move is a necessary expansion in view of the constantly increasing demand for the company's product. The increased sausage production, it is pointed out, will enable the firm to serve not only the area surrounding Ft. Wayne, but also to expand its service in the Chicago area.

ment by the city commission. The commission instructed the city attorney to draw up a sample ordinance for study.

● Tech. Sgt. Gale L. Rasmussen, a Flying Fortress engineer and top turret gunner with the 388th bombardment group of the 8th Air Force, a former employe of the Rath Packing Co., has been awarded an oak leaf cluster to his Air Medal.

● Capt. Oliver C. Amick, 978th field artillery battalion, has been awarded the Bronze Star for heroic achievement

in France, Belgium, Holland and Germany from June 26 to November 30, 1944. He entered the Army in 1941.

● Luck Brothers Co-operative Packing Co., Milwaukee, has received a special dispensation from the board of zoning appeals to remodel its building at 425 N. 2nd st. in order that it may meet government inspection standards. Sam Kamesar, president of the slaughtering firm of S. Kamesar, Inc., Milwaukee, announced recently that his company is negotiating for a government contract.

● Walter Best, of the firm of Best and Donovan, Chicago, and his wife left this weekend to spend a few weeks in Florida.

● The meat hygiene division of the bureau of animal industry, Pennsylvania Department of Agriculture, during 1944 found 36 slaughterhouses operating under insanitary conditions and ordered 22 of them closed when "clean up" warnings were disregarded. Dr. C. P. Bishop, director, reported a "gratifying improvement" over 1943 operations, when 217 were ordered to close.

● James P. Garvin, Golden State Meat Co., Los Angeles, was elected president of the Associated Meat Jobbers of Southern California at the organization's annual meeting. Other officers elected for the ensuing year include R. C. Griffith, R. C. Griffith Co., Long Beach, vice president, and Urban N. Patman, Patman's Meats, Los Angeles, treasurer. L. O. Burkholder was re-elected executive secretary. Believing that the most important job at the moment is the participation of all members in the beef boning program for that area, the association is closing the hotel supply houses on Saturdays, making the boners available to the Army to derive maximum output from available manpower.

● Two Portland, Ore., employes of Armour and Company have been awarded recognition and prizes for suggesting improvements in certain operational procedures. They are Leo L. Smith, recipient of a \$50 war bond, and R. L. Traux, who received a \$25 bond.

● The Colonial Beef Co., New York City, has consented to a 14-day suspension of its right to sell rationed meats for failure to collect 119,874 red points,

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

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Specializing in Dressed Hogs from the Hog Belt

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that you use our
Lard Department

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Patapar* Vegetable Parchment is the hi-wet strength paper. Soaked in water—even boiled—it keeps its strength and beauty.

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This same paper has the power to resist the penetration of grease, fats, oils.

That's why butter, shortening, bacon and other hard-to-protect products are wrapped in it. They keep better.

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Patapar has a rich distinctive texture for printing in one or more colors. The printing is done right in our own plants where we have complete modern equipment—both letterpress and offset lithography.

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*Reg. U.S. Pat. Off.

The Patapar Keymark is the nationally advertised symbol of protection. When you include it on your printed wrappers you tell your customers that your product is well protected.

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THE POWERS REGULATOR CO.
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in 47 Cities... See your phone directory.

OVER 50 YEARS
OF AUTOMATIC TEMPERATURE AND HUMIDITY CONTROL

it is reported. Supplies are still being sent to the Brooklyn Navy Yard.

• Pittsburgh hotel and restaurant suppliers face the most critical situation in their history, according to Howard G. Ziegler of C. & W. Ziegler, Inc. "An estimated 20 to 30 per cent of the members of the Hotel and Restaurant Purveyors Association in Pittsburgh will be forced to suspend business," says Ziegler, "if the situation continues for more than 60 days without adjustment."

• Joseph Wagenheim, wholesale meat dealer in Atlantic City, N. J., has notified Mayor Altman that he does not desire reappointment to the city's board of education, presumably because of the pressure of business duties. He has served on the educational body since 1941.

• The Hervitz Packing Co., Harrisburg, Pa., has donated \$1,500 to the U. S. hospital building fund in that city. A drive is being conducted to raise \$2,000,000 to expand the city's two major hospitals.

• Gibson Packing Co. and Prentice Packing & Cold Storage Co., Yakima, Wash., have joined with a number of other business firms in issuing a series of broadsides designed to stimulate collection of household waste fats, the buying of war bonds and other war supporting activities.

• Some 100 soldiers have been furloughed by the Seventh Service Command to work in Denver, Colo., meat

plants, it is reported. The move was necessitated because of the tight labor situation in Denver, there being 1,000 soldiers in all working whole or part time in essential industries in the city.

• Sami S. Svendsen, Chicago, selling agent, order buyer and broker in animal glands and casings, announces the transfer of his office, effective February 1, to 407 S. Dearborn st., telephone Harrison 9896. The new Loop address, he states, will make for more rapid and efficient service and will offer greater convenience to members of the trade.

• Arthur T. Owings, a former salesman for the Cudahy Packing Co., Atlanta, Ga., died at his home there recently. Burial was in Crestlawn cemetery. He is survived by his widow, two sisters and a brother.

• Dave Minch, operator of a meat packing plant in Red Bluff, Calif., has contracted for \$375,000 worth of cattle to be delivered at stated intervals in May, June, August and November, it is reported.

• Mrs. Jettie L. Curtis, Dallas, Tex., was recently awarded approximately \$900 under terms of a jury verdict for injury to her left hand while employed in a meat plant sausage department April 8, 1943.

• Neil Sheridan, former University of San Francisco football star who later became a leading baseball slugger in the Pacific Coast league, is now employed by a San Francisco meat plant.



**These porkers
arrived
in style...**

**packaged in
ZIPP
CASINGS**
(VEGETABLE PARCHMENT)

Attractive, multi-color printing provides trademark identification for your pork sausage meat... and eye-appeal that commands "front and center" display in the retailer's meat case. In this handy package your product is ready-packaged for easy sales and ready-formed for easy use. ZIPP Casings "breathe"... allow gas to escape and thereby keep the meat fresh longer. Your cost is only about 1/2¢ per pound of meat. Write today for complete information.



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Recent Orders by War Agencies

SHIPPING CONTAINERS: A five per cent cut in the use of new fiber shipping containers for non-military purposes has been ordered by the War Production Board through amendment of Limitation Order L-317. The amendment limits the quarterly use of such containers to a number that will require only 95 per cent of the total container-board (by both weight and area) in the containers lawfully used by a packer in the corresponding quarter of 1944. The amendment to Order L-317 is effective as on January 1, 1945. WPB announced that all grants of appeals under Order L-317 are expressly canceled by the amendment.

Carton specifications for meats and other packinghouse products listed under Schedule IV are essentially the same as those previously established, but the former option of using 85 per cent of 1943 carton usage is revoked.

Under the amendment, the vast variety of Schedule III products lose their separate carton quotas, as previously established in relation to a base period, and come under the blanket provision that limits a packer to a calendar quarter usage of 95 per cent of the containerboard content (in terms of both

weight and square feet) legally used by him in the corresponding calendar quarter of 1944, or to 23 1/4 per cent of the total 1944 use. The amended order now provides that any unused portion of a quarterly quota may not be added to the next quarter's quota, and borrowing from one quarter to another is prohibited.

Shipping containers used for military purposes in 1944 must be excluded from the base upon which the packing quotas are computed; formerly such containers could be included. However, containers to be used for military purposes in 1945 are not chargeable to the packer's quota.

SHEARLINGS: Cents-per-lb. importers' price ceilings for all raw shearlings brought into the continental U. S. have been reestablished, the Office of Price Administration announced this week. The action, effective February 3, follows the recent removal of WPB import restrictions upon shearlings. The new amendment to the price regulation confirms as specific maximum prices for all imported shearlings the cents-per-pound base prices formerly contained in the regulation. The action is designed merely to eliminate confusion in the trade over the applicability of the regulation, formerly limited to controlled imports and now broadened to include all imports.

Invest in Victory! Buy War Bonds!

NEW OMS PERSONNEL

C. W. Kitchen has been named to succeed Lee Marshall as Director of the Office of Marketing Services, War Food Administration, and Lt. Col. Ralph W. Olmstead has been appointed to succeed Marshall as vice president and director of supply of the CCC. Carl C. Farrington is vice president and director of basic commodities of the CCC. The CCC is headed by Frank Hancock, whose appointment as president was announced December 15. Marshall has left WFA to return to private business.

The new Office of Marketing Services will continue the services and responsibilities formerly performed in the Office of Distribution.

Harry E. Reed will be the deputy director for operations and will be responsible for the work of the commodity branches and for the compliance, industry operations and marketing facilities branches. Mr. Reed was chief of the livestock and meats branch of the Office of Distribution and before that was assistant chief of the Agricultural Marketing Service.

The following have been named to head various major activities: compliance branch, J. M. Mehl; fats and oils branch, W. H. Jasspon, industry operations branch, K. W. Berkey; livestock and meats branch, S. R. Newell; marketing facilities branch, W. C. Crow, and marketing reports division, E. J. Rowell.

YOUR PRODUCTION IS INCREASED with the NIAGARA "No-Frost" METHOD

Because Refrigeration Is Always at Full Capacity

● The NIAGARA "No-Frost" Method of refrigeration ends forever the trouble of defrosting because ice never forms on the refrigeration coils.

Coils which are always free from frost give always full capacity. (As soon as ordinary coils start to frost, you are losing capacity and wasting power.) This constant, full capacity results in a direct saving in operating cost, quickly paying for the installation.

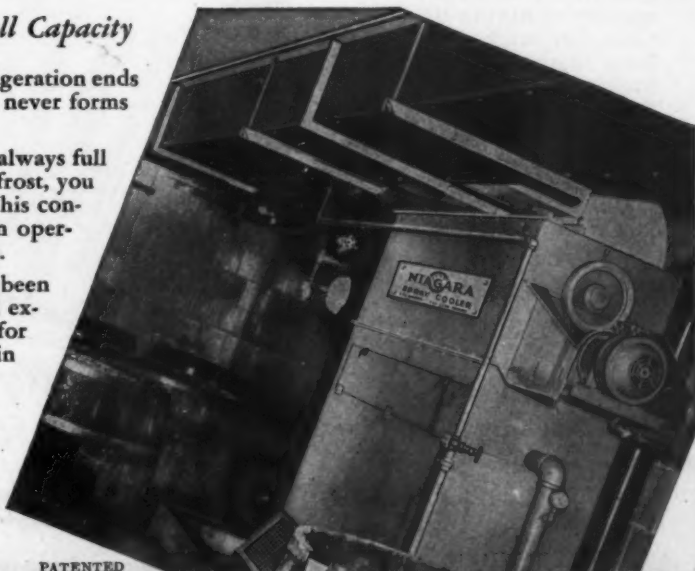
The NIAGARA "No-Frost" Method has been thoroughly established by years of successful experience in larger refrigerated spaces. Write for complete information and Niagara Bulletin Nos. 83 and 95.

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For Grinder Plates and Knives
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COME TO SPECIALTY!

C-D SUPERIOR PLATES

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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

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Send for full particulars!

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FLASHES ON SUPPLIERS

SPERTI, INC.—Opening of a New York office at 714 5th ave. on March 1 by Sperti, Inc., is announced by Ralph A. Lostro, executive vice president. George Stevens, formerly of the parent organization in Cincinnati, has been named to direct the New York office. Sperti, Inc., with headquarters, laboratories and manufacturing plant in Cincinnati, O., was founded to market discoveries of a leading scientific organization, and has pioneered in many fields. It is announced that several advances perfected during the war period will be introduced generally as soon as conditions permit.

GLOBE CO.—The Globe Co., Chicago, has secured the Fee measuring and filling machine patents and manufacturing rights, it is announced by R. L. Gambill, vice president. "A complete job of standardization is being done by our engineering staff," Gambill said. "We have been fortunate in obtaining the services of R. G. Triggs, who was chief engineer of the Fee Corp. We will soon manufacture and supply an even better machine which will be called the Globe-Fee measuring and filling machine." The equipment will be built in and serviced from the Globe Chicago plant, it was said.

CONTINENTAL CAN CO.—The addition of Redfern Hollins and Alfred J. Comelli to the advertising and sales promotion staff of the Continental Can Co., New York City, is announced by R. R. Carlier, manager, advertising sales and promotion. Hollins was for-

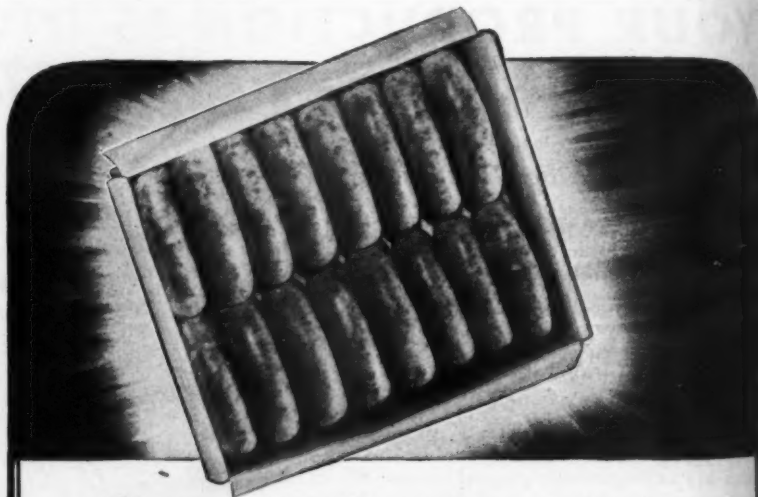
merly assistant advertising and sales promotion manager of the Elastic Stop Nut Corp., Newark, N. J. Comelli was assistant advertising manager of the Mathieson Alkali Works, Inc., New York City.

FINANCIAL NOTES

The board of directors of Wilson & Co., Inc., has decided to retire a substantial portion of the company's preferred (\$6 cumulative) stock, of which 324,783 shares are presently outstanding, including those held in the company's treasury. Present assets show an excess of approximately \$46,700,000 over current liabilities; of this amount, the board has determined that \$5,000,000 "can be employed to advantage in the purchase and retirement of shares of the preferred stock and accordingly has determined to invite tenders from all preferred stockholders."

PAPER VIEWS FROZEN MEAT

"The large meat packers are known to be eyeing the frosted foods business," according to a well-known financial newspaper, which goes on to say: "The packers would cut up their steers, hogs, sheep and lambs into steaks, chops and roasts. The meat would be trimmed, quick-frozen, wrapped in transparent covering and delivered ready for sale." The article did not speculate as to when this practice would become operative.



*Naturally, fine sausage
looks its quality in*



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PLANTS, BRANCHES AND AGENTS IN PRINCIPAL CITIES THROUGHOUT THE WORLD

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**WILSON'S
NATURAL
CASINGS**

Trucks Speed Operations

(Continued from page 15.)

weigh the load. Then he places the vat in storage, either at floor level or atop one tier of filled vats. The whole operation is quick, clean and safe. One man with a truck can store many tons of meat in an hour's time. Immediately after being placed in cellar storage, the vat is filled with curing brine.

The next handling operation in this cycle is the periodic "overhauling," or dumping the hams and brine from one vat to another, to change their positions and assure thorough curing. The fork truck takes the vat from storage and places it in the vat dumping machine. The vat is delivered and the truck is away in a matter of seconds. An attendant dumps the hams and pulls the empty vat out of the machine to make way for the next load.

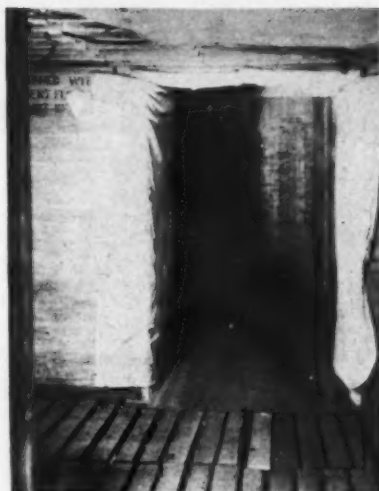
After "overhaul" the hams are picked up again and replaced in storage. When curing is complete, the fork truck again picks up the vat from storage and delivers it to a second vat dumping machine, from which hams are dumped onto a conveyor to be washed and stamped before entering the revolving smokehouse.

Similar short cuts have been developed in connection with the processing of bacon. These product handling operations in the curing cellar form a connection transportation link between two conveyors. Hauls vary in distance from 50 to 200 ft., and involve many stops, starts and changes of pace. With loads weighing from 1,500 lbs. to 3,500 lbs., the truck can travel up to 350 ft. per minute. Floors are often unavoidably wet, but trucks are always under control due to effective braking. The movement of materials is fast because the unit loads are large, and it is economical because of the low cost of battery power and its adaptability to frequent accelerations of motion.

Handling Packaged Products

Low lift platform trucks team up with conveyors and gravity chutes in all possible combinations for handling packaged products at the Morrell plant. In some instances boxes are loaded directly onto skids for haulage via elevator to storage or to refrigerator cars. Other products are sent down chutes to the shipping room, where skid loads are assembled and moved by truck to the adjoining docks. The hauls are short, rapid and carefully scheduled to avoid waste motion, congestions and unnecessary delays. That is, truck movements are so systematized as to constitute a flexible continuation of conveyor or chute for smooth flow from packaging to freight car.

Because of the speed with which heavily loaded skids can be transported over suitable roadways, and the careful scheduling of the power truck operations, there is an orderly and rapid movement of products to the three railway shipping docks. One of these serves a three-track siding, another has two



SIMPLIFIES CAR LOADING

Cars are spotted on tracks so that trucks can move straight through on plate bridges to reach cars on second and third tracks.

tracks and the third a single track. Thirty cars can be spotted at one time. The normal movement of cars is 50 per day, with a maximum of about 80 per day.

It will be observed that the fullest economies have been realized from power trucks because at every stage maximum advantage has been taken of the flexibility of the equipment, and because the physical plant has been arranged to favor its use. There has also been noted throughout the plant a high state of morale, and of understanding between departments. Such relationships exert an effect on all interdepartmental handling operations.

Maintenance of the Morrell fleet of power industrial trucks is not a serious problem. In the battery charging room there is sufficient capacity for charging all batteries between shifts without removing them from the trucks. However, spare batteries are kept on hand so that trucks can be operated continuously through several shifts. Chain hoists, mounted on an overhead monorail, make battery exchanges easy. In an adjoining room a Walker repair elevator furnishes a convenient means of elevating the trucks for inspection, lubrication and adjustment.

Fork trucks operating in the curing cellars require frequent and thorough cleaning because they are so much exposed to splashing of the brine solution, which is hard on metal parts. Special paints have been used on trucks intended for this service, to prevent corrosion. Other than this, there are no special maintenance problems. Loads handled are consistently below the rated capacity of the trucks, and careful training of operators has resulted in complete freedom from accidental damage.

Performance data have been omitted from the above discussion because they would be representative of only one set

of plant conditions. The order of economy as compared to manual handling in similar operations can be judged from the ability of the trucks to carry their rated loads under normal conditions at 4 miles per hour.

FEDERALLY INSPECTED MEAT OUTPUT SAGS FOR THIRD WEEK IN A ROW

Showing a decline for the third successive week, meat production in federally inspected plants for the period ended February 3 totaled 288,000,000 lbs. compared with the 310,000,000 lbs. (revised) turned out in the preceding week and the 433,000,000 lbs. produced in the corresponding week in 1944.

Apparently the peak of production for the winter of 1944-45 was reached in the early weeks of December; last winter the high point for slaughter came in the middle weeks of January. The following table shows meat production in federally inspected plants in recent weeks, with comparisons:

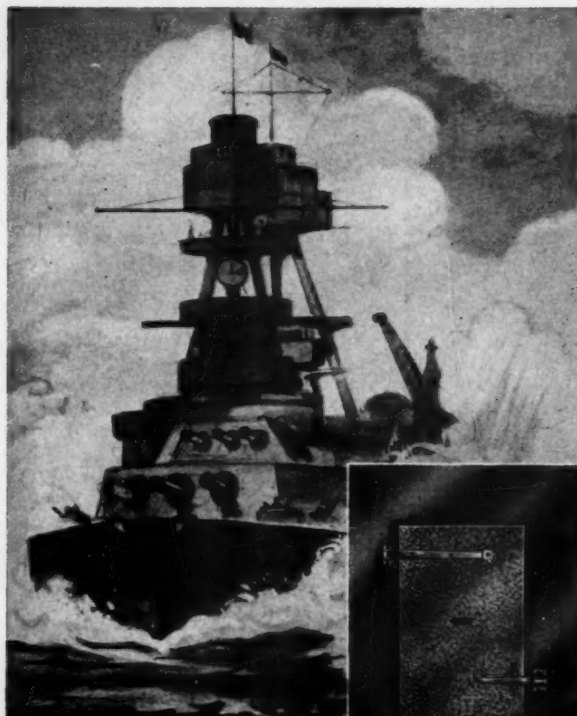
WEEK ENDED	1944-45 lbs.	1943-44 lbs.
December 2	380,000,000	410,000,000
December 9	390,000,000	411,000,000
December 15	384,000,000	402,000,000
December 23	358,000,000	371,000,000
December 30	257,000,000	317,000,000
January 6	294,000,000	378,000,000
January 13	379,000,000	450,000,000
January 20	340,000,000	445,000,000
January 27	310,000,000	442,000,000
February 3	288,000,000	433,000,000
February 10	288,000,000	412,000,000
February 17	288,000,000	390,000,000
February 24	288,000,000	394,000,000

The War Meat Board's estimate of inspected cattle slaughter for the week ended February 3 was 286,000 head, up 6,000 from the preceding week and 13,000 over a year earlier. Dressed weight of beef output for the week was estimated at 136,000,000 lbs., compared with 133,000,000 lbs. (revised) for the preceding week and 142,000,000 lbs. for the corresponding week of 1944.

Inspected calf slaughter, totaling 107,000 head last week, was 14,000 under the preceding week and 8,000 under a year earlier. Inspected veal production for these weeks was estimated at 11,000,000 lbs., 13,000,000 lbs., and 11,000,000 lbs. respectively.

The board's estimate of sheep and lamb slaughter for the week ended February 3 was 445,000 head, a decrease of 24,000 from the preceding week, but an increase of 60,000 over a year ago. The estimated production of lamb and mutton for the week was 19,000,000 lbs., as against 20,000,000 lbs. the preceding week and 16,000,000 a year earlier.

Inspected hog slaughter showed a marked reduction in the week ended February 3, totaling 856,000 head against 1,006,000 (revised) from the preceding week. Slaughter was less than half the 1,860,000 head processed in the corresponding week of last year. The indicated production of pork for the week was 122,000,000 lbs., compared with 144,000,000 lbs. (revised) in the preceding week and 264,000,000 in the corresponding week in 1944.



**THEY'VE GOT
WHAT
IT TAKES!**



Jamison All-Steel Navy-type cold storage door for use on Patrol Craft or similar Navy Vessels.

America's battlewagons have proved that the day of the big warship is not past—they have what it takes to win. Protecting the food of the men who man Uncle Sam's fleets—from battlewagons to cruisers, S C boats, minelayers and merchant marine—you'll find JAMISON-BUILT DOORS.

They, too, have what it takes—sound engineering based on long experience, rugged construction, and adaptability to widely varied duties.

JAMISON COLD STORAGE DOOR CO.

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JAMISON-
BUILT COLD STORAGE DOORS

"WORK HORSE" of WORLD WAR II



Acme News Photo shows a convey of GMC trucks carrying cargoes that carried the fight to Hitler

When a high-ranking Army Officer called the GMC "six-by-six" military truck the "Work horse of the War," no name was ever more appropriately applied.

It works for the Artillery pulling guns and carrying ammunition. It helps the Engineers repair roads, bridges and damaged defenses. It works for the Signal Corps carrying poles and wire and radio equipment. It helps Ordnance repair tanks and trucks and arms of all types. It works for the Transportation and Quartermaster Corps transporting everything it takes to keep an Army on the offensive. It performs equally essential service for the Navy, the Marines, the Air Forces and the Coast Guard.

Is it any wonder, then, that our military forces have already received more than 450,000 GMCs . . . that thousands more are going into Service each month!

In addition to being one of the largest producers of military vehicles, GMC is also building many commercial trucks for essential users. If you are eligible for a new truck, your GMC dealer will gladly help you fill out an application. Remember, too, that GMC is headquarters for the original Preventive Maintenance Service.

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GENERAL MOTORS**



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PROVISIONS AND LARD *Weekly Review*

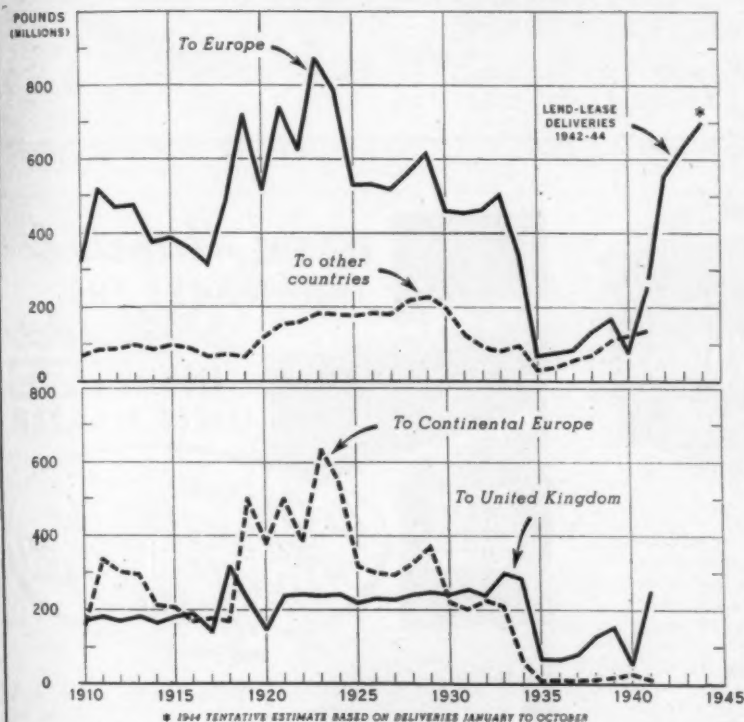
EUROPEAN DEMAND FOR FATS AND OILS MAY PARALLEL THAT FOLLOWING WORLD WAR ONE

Strong European demand for fats and oils to be supplied by the United States in 1945 parallels a similar demand in 1919, when exports of leading domestic fats and oils (principally lard) rose to 1,029,000,000 lbs., approximately 40 per cent above the 1910-14 average, the Bureau of Agricultural Economics pointed out recently.

Requests have been received by WFA for allocations of substantial quantities of fats and oils to be exported in 1945 to continental Europe. These exports would be in addition to lend-lease shipments to the United Kingdom and Russia, and would be made on a purchase basis. Funds are available for such purchases by UNRRA and some western European countries have reserves of gold and dollar exchange which can be used for food.

Actual exports to Europe in 1945 will be limited by a number of factors: 1) as long as active military operations in Europe continue, ocean-shipping, port facilities and inland transport for civilian goods will be restricted; 2) quantities to be exported in 1945 will be determined by government decisions, based not only on requests but also on military and civilian requirements and fats and oils imports into the United States.

EXPORTS OF LARD FROM THE UNITED STATES, 1910-44



The chart shows the sharp increase in lard exports (largely lend-lease) in recent years. Prior to 1940, however, there was a period when lard exports were very small. It will be noted that from 1919 until 1931 annual exports of lard never amounted to less than 635,000,000 lbs., and in one year (1923) reached 1,059,510,000 lbs.

Purchases of lard by the United Kingdom from 1919 to 1934 averaged well over 200,000,000 lbs. per year. Germany was also an important buyer of American lard in the 1920's, purchasing as much as 378,548,000 lbs. in 1923, but bought only insignificant amounts in the years immediately preceding World War II. Total purchases of lard by other European countries varied from a high of 456,585,000 lbs. in 1919 to a low of 97,476,000 lbs. in 1926; after 1930, buying was on an even smaller scale.

STOCKS AT 7 MARKETS

A slight increase was registered in meat holdings at seven leading markets during January, but holdings of lard showed another decline when compared with a month earlier. All meat holdings at the close of the month, at 95,479,196 lbs., compared with 90,061,646 lbs. a month earlier and 154,851,604 lbs. a year ago. S.P. meat stocks declined, but larger totals were reported for D.S. meats and all other cut meats.

Lard stocks at these points at the close of January totaled only 15,943,648 lbs. against 24,472,112 lbs. a month earlier and 71,250,295 lbs. a year ago. Both prime steam and other lard holdings registered losses from a month earlier.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on January 31, 1945, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Jan. 31, '45, lbs.	Dec. 31, '44, lbs.	Jan. 31, '44, lbs.
Total S.P. meats	43,712,781	48,925,565	89,922,745
Total D.S. meats	36,726,633	29,411,102	40,166,986
Other cut meats	15,089,782	11,724,979	24,761,873
Total all meats	95,479,196	90,061,646	154,851,604
P.S. lard	4,132,229	5,747,086	35,290,857
Other lard	11,811,419	18,725,928	35,969,438
Total lard	15,943,648	24,472,112	71,250,295
S.P. regular hams	2,173,132	2,166,980	4,186,987
S.P. skinned hams	21,591,992	21,466,836	33,170,885
S.P. bellies	18,875,800	23,796,907	45,486,768
S.P. picnic	1,071,857	1,564,842	7,078,105
D.S. bellies	23,823,529	20,214,596	28,490,542
D.S. fat backs	12,732,104	9,021,506	11,676,444

CANADIAN STORAGE

MONTREAL.—Larger space is now available in Canadian cold storage plants to meat packers and dealers and they are again permitted to store beef and pork in unrestricted quantities. By a Meat Board order issued on February 3 and concurred in by the Wartime Prices and Trade Board, restrictions on the storage of inspected and uninspected beef and pork, in effect since October 1, 1944, were lifted, effective February 5.

DECEMBER MEAT PRODUCTION

Total production of meat and lard from cattle, calves, hogs and sheep slaughtered under federal inspection during December, 1944:

	Dec. 1944 lbs.	Nov. 1944 lbs.	Dec. 1943 lbs.
Beef	577,385,000	579,555,000	585,273,000
Veal	81,053,000	114,793,000	60,713,000
Pork (carcasses wt.)	1,021,414,000	939,194,000	1,390,375,000
Lamb and mutton	81,200,000	81,062,000	83,641,000
Total	1,761,052,000	1,714,604,000	2,130,002,000
Pork, excl. lard	785,370,000	728,945,000	1,034,216,000
Lard	16,768,000	14,930,000	23,439,000
Rendered pork fat	16,768,000	14,930,000	23,439,000

*Includes rendered pork fat.

CUT-OUT LOSS BECOMES GREATER AS HOG VOLUME SHRINKS

(Chicago costs and prices, first four days of week.)

All weights of hogs used in the cut-out test remained at full ceiling levels this week, but at the same time handling and overhead charges have been marked up to reflect the decline in the volume of hogs slaughtered. Even though all product was at full ceiling prices, losses

in the test were about as severe as possible. Light weights were \$1.06 per cwt. in the red; mediums showed a minus of \$1.32 and heavies a loss of \$1.43 per cwt. This test is for illustrative purposes only and each packer should use his own actual costs and realizations.

180-220 lbs.						220-240 lbs.						240-270 lbs.					
Value						Value						Value					
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	
Regular hams.....	14.0	20.0	21.4	\$ 3.00	\$ 4.28	13.8	19.4	21.0	\$ 2.90	\$ 4.08		13.0	18.1	23.0	2.99	4.18	
Skinned hams.....	
Picnics.....	5.7	8.1	20.0	1.14	1.02	5.5	7.7	20.0	1.10	1.54		5.4	7.4	20.0	1.08	1.88	
Boston butts.....	4.3	6.0	24.8	1.07	1.40	4.1	5.8	24.8	1.02	1.44		4.1	5.7	23.7	.97	1.36	
Loins (blade in).....	10.1	14.5	23.8	2.35	3.58	9.9	13.8	21.8	2.16	3.01		9.7	13.4	20.7	2.01	2.79	
Belles, S. P.....	11.1	15.8	17.2	1.91	2.72	9.6	13.4	16.5	1.58	2.21		4.0	5.5	15.2	.61	.84	
Belles, D. S.....	2.1	3.0	14.0	.29	.42		8.6	12.0	14.0	1.20	1.80	
Fat backs.....	3.2	4.5	10.5	.34	.47		4.6	6.4	11.0	.51	.70	
Plates and jowls.....	2.9	4.2	10.3	.39	.43	3.1	4.2	10.3	.32	.43		3.5	4.8	10.3	.36	.49	
Raw leaf.....	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.31	
P. S. lard, rend. wt.....	12.9	15.4	12.8	1.65	2.36	11.4	15.8	12.8	1.46	2.02		10.4	14.5	12.8	1.33	1.86	
Spareribs.....	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31		1.6	2.2	12.0	.19	.26	
Regular trimmings.....	3.2	4.6	17.8	.57	.83	3.0	4.2	17.8	.53	.75		2.9	4.1	17.8	.52	.73	
Feet, tails, neckbones.....	2.0	2.912	.17	2.0	2.811	.15		2.0	2.811	.15	
Offal and miscellaneous.....40	.7049	.69	49	.69	
Credit for subsidy.....	1.30	1.86	1.30	1.82		1.30	1.81	
TOTAL YIELD AND VALUE.....	70.0	100.0	...	\$14.43	\$20.61	71.5	100.0	...	\$14.09	\$19.72		72.0	100.0	...	\$13.94	\$19.37	
Cost of hogs.....					Per cwt. alive					Per cwt. alive						Per cwt. alive	
Condemnation loss.....					\$14.75					\$14.75						\$14.75	
Handling and overhead.....					.08	Per cwt. fin. yield					.08	Per cwt. fin. yield					.08
					.60						.58						.54
TOTAL COST PER CWT.....					\$15.49	\$22.13					\$15.41	\$21.56					\$15.37
TOTAL VALUE.....					14.43	20.61					14.09	19.72					13.94
—Cutting margin.....					\$ 1.06	\$ 1.52					\$ 1.32	\$ 1.84					\$ 1.43
—Margin two weeks ago.....					1.02	1.46					1.28	1.78					1.39

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27 x 36.....	\$10.50 per doz.	27 x 36.....	\$8.80 per doz.
30 x 36.....	11.25 per doz.	30 x 36.....	7.85 per doz.
36 x 40.....	18.00 per doz.	36 x 40.....	9.35 per doz.
36 x 44.....	18.50 per doz.	36 x 44.....	10.15 per doz.
Full Length Sleeves		Full Length Sleeves	
\$10.25 per dozen pair		\$7.15 per dozen pair	
Leggings, Hip Length			
\$25.50 per dozen pair			
BLACK NEOPRENE		OLIVE GREEN	
27 x 36.....	\$12.90 per doz.	27 x 36.....	\$9.27 per doz.
30 x 36.....	14.50 per doz.	30 x 36.....	8.71 per doz.
36 x 40.....	18.55 per doz.	36 x 40.....	9.35 per doz.
36 x 44.....	20.50 per doz.	36 x 44.....	9.24 per doz.
Full Length Sleeves		Full Length Sleeves	
\$12.90 per dozen pair		\$8.60 per dozen pair	
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\$23.50 per dozen pair			

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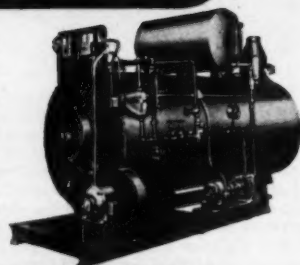
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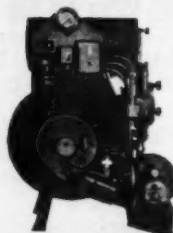
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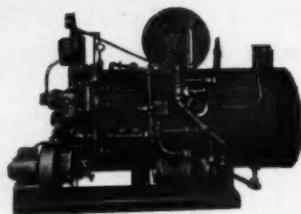
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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

Week ended
February 7, 1945
per lb.

Steer, hfr., choice, all wts.	20 1/2
Steer, hfr., good, all wts.	19 1/2
Steer, hfr., com., all wts.	17 1/2
Steer, hfr., utility, all wts.	15 1/2
Cow, com. & gd., all wts.	17 1/2
Hindquarters, choice	23
Forequarters, choice	18 1/2
Cow hq., commercial	19
Cow foreq., commercial	16 1/2

†Beef Cuts

Steer, hfr., sh. loin, choice	23 1/2
Steer, hfr., sh. loin, good	20 1/2
Steer, hfr., sh. loin, com.	25 1/2
Steer, hfr., sh. loin, util.	22 1/2
Cow, sh. loin, util.	22 1/2
Steer, hfr., round, choice	22 1/2
Steer, hfr., round, good	21 1/2
Steer, hfr., rd., commercial	19
Steer, hfr., rd., utility	18 1/2
Steer, hfr., loin, choice	22 1/2
Steer, hfr., loin, good	23
Steer, hfr., loin, commercial	23 1/2
Cow, loin, commercial	23 1/2
Cow, loin, utility	19
Cow round, commercial	20
Cow round, utility	16 1/2
Steer, hfr., rib, choice	24 1/2
Steer, hfr., rib, good	23 1/2
Steer, hfr., rib, commercial	21 1/2
Steer, hfr., rib, utility	21 1/2
Cow rib, commercial	21 1/2
Cow rib, utility	18 1/2
Steer, hfr., sir., choice	27 1/2
Steer, hfr., sir., good	26
Steer, hfr., sir., com.	21 1/2
Steer, hfr., cow flank	13 1/2
Cow, sirloin, commercial	21 1/2
Cow, sirloin, util.	18 1/2
Steer, hfr., flank steak	23 1/2
Cow, flank steak	23 1/2
Steer, hfr., reg. chk., choice	20 1/2
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17 1/2
Steer, hfr., reg. chk., utility	15 1/2
Cow, reg. chk., commercial	17 1/2
Steer, hfr., e. c. chk., choice	18 1/2
Steer, hfr., e. c. chk., gd.	17 1/2
Steer, hfr., e. c. chk., com.	16 1/2
Steer, hfr., e. c. chk., utility	14 1/2
Cow, e. c. chk., commercial	16 1/2
Cow, e. c. chk., utility	14 1/2
Steer, hfr., fore Shank	12 1/2
Cow fore Shank	12 1/2
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	17
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, brisket, commercial	15
Cow, brisket, utility	15
Steer, hfr., back, choice	21 1/2
Steer, hfr., back, good	20
Cow back, commercial	18 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chk., choice	19
Steer, hfr., arm chk., good	18
Cow arm chk., commercial	17
Cow arm chk., utility	15 1/2
Steer, hfr., sh. pl., gd. & ch.	14 1/2
Steer, hfr., sh. pl., com. & util.	12 1/2
Cow short pl., commercial	13 1/2
Cow short pl., utility	13 1/2

†Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

†Veal—Hide on

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	22 1/2

†Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

*Beef Products

Brains	7 1/2
Hearts, cap off.	15 1/2
Tongues, fresh or froz.	22 1/2
Tongues, can., fr. or froz.	16 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	8 1/2
Tripe, scalded	4 1/2
Tripe, cooked	8 1/2
Livers, unblemished	23 1/2
Kidneys	11 1/2

*Veal Products

Brains	9 1/2
Calf livers, Type A.	49 1/2
Sweetbreads, Type A.	39 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lamb	22 1/2
Good lambs	21 1/2
Commercial lambs	21 1/2
Choice hind saddle	22 1/2
Good hind saddle	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
†Lamb tongues, Type A.	14 1/2

**Mutton

Choice sheep	22 1/2
Good sheep	21 1/2
Choice saddles	21 1/2
Good saddles	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
Mutton legs, choice	21 1/2
Mutton loins, choice	21 1/2

**Quot. on lamb and mutton are for Zone 5 and include 10¢ for stockette, plus 25¢ per cwt. for del.

*Fresh Pork and Pork Products

Reg. p. loins, und. 12 lbs. av.	22 1/2
Picnics	19 1/2
Tenderloins, 10 lb. cartons	21 1/2
Tenderloins, loose	21 1/2
Skinned shldrs., bone in.	21 1/2
Spareribs, under 3 lbs.	19 1/2
Boston butts, 4/8 lbs.	24 1/2
Boneless butts, C. & E.	25 1/2
Neck bones	14
Pigs' feet	4
Kidneys	10
Livers, unblemished	11
Brains	11
Ears	11
Snouts, lean out.	8
Snouts, lean in.	7 1/2
Heads	9 1/2
Chitterlings	1
Tidbits, hind feet	9 1/2

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	25 1/2
Fancy skinned hams, 14/18 lbs., parchment paper	25
Fancy trim, brisket off, bacon, 5 lb. down, wrap	25 1/2
Square cut seedless bacon, 5 lb. down, wrap	25 1/2
No. 1 beef sets, smoked	25 1/2
Insides, C Grade	24 1/2
Outsides, C Grade	24 1/2
Knuckles, C Grade	24 1/2

Quotations on pork items on loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	21 1/2
Reg. tripe, 200-lb. bbl.	22 1/2
Honey, tripe, 200-lb. bbl.	21 1/2

*BARELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	22 1/2
80-100 pieces	22 1/2
100-125 pieces	22 1/2
Clear plate pork, 25-35 pcs.	22 1/2
Brisket pork	22 1/2
Plate beef, 200 lb. bbl.	22 1/2
Ex. plate beef, 200 lb. bbl.	24 1/2

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except baling and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	17 1/2
Sp. lean pork trim. 85%	17 1/2
Ex. lean pork trim. 95%	17 1/2
Pork cheek meat	18
Pork livers, unblemished	19 1/2
Boneless bull meat	17 1/2
Boneless chucks	17 1/2
Shank meat	17 1/2
Beef trimmings	15 1/2
Dressed canners	15 1/2
Dressed cutter cows	15 1/2
Dressed bologna bulls	15 1/2
Pork tongues	15 1/2

†Quoted below ceiling.

DRY SAUSAGE

Corral, ch., in hog bungs.....	58
Thuringer.....	51
Farmer.....	41
Holsteiner.....	41
B. C. salami, ch.....	54
B. C. salami, n.c.....	52
Common style salami, ch.....	63
Pepperoni.....	50%
Mortadella, B. C.....	50%
Cappicola (cooked).....	43%
Prosciutto hams.....	36%

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29%
Pork sausage, bulk.....	26%
Frankfurts, in sheep casings.....	28%
Frankfurts, in hog casings.....	25%
Bologna, natural, casings.....	23%
Bologna, artificial, casings.....	22%
Liver sausage, fr., hog casings.....	21%
Small liver sausage, hog bungs.....	24%
Head cheese.....	20
New Eng., natural, casings.....	35%
Mixed lunch, natural, casings.....	25%
Tongue and blood.....	29
Blood sausage.....	24
Smoke.....	20
Polish sausage.....	28%

Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packing costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'hae) in 425-lb. bbls., del.....	\$ 8.75
Salt peter, n. ton, f.o.b. N. Y.....	8.60
Dist. refined gran.....	12.00
Small crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	unquoted
Salt, in min. car of 80,000 lbs., only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar.....	
Raw, 96 basis, f.o.b.....	3.74
New Orleans.....	
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Dextrose, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)	Whole	Ground
Allspice, prime.....	26%	30%
Resifted.....	27%	31%
Chili pepper.....	41	41
Cloves, Amboyna.....	40	46
Zanahib.....	22	27
Gliger, Jam., unbl.....	29	33
Mace, fcy. Banda.....	1.05	1.19
Best India.....	95	1.10
E. & W. I. Blend.....	85	85
Mustard flour, fcy.....	34	34
No. 1.....	22	22
East India.....	50	61
Nutmeg, fcy. Banda.....	55	63
E. & W. I. Blend.....	53	53
Pepper, Spanish.....	55	55
Pepper, Cayenne.....	32	32
Red No. 1.....	37	37
Black Malabar.....	11	15
Black Lampung.....	12%	13%
Pepper, wh. Sing.....		
Nutmeg.....		
Packers.....	15%	

*Nominal quotations.

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	17 @ 20
Domestic rounds, over 1 1/2 in., 140 pack.....	35 @ 38
Export rounds, wide, over 1 1/2 in.....	45 @ 48
Export rounds, medium, 1% to 1 1/2 in.....	25 @ 30
Export rounds, narrow, 1% in. under.....	25 @ 30
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4 @ 5
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middle sewing, 1 1/4 @ 2 in.....	50 @ 60
Middles, select, wide, 2 @ 2 1/2 in.....	55 @ 65
Middles, select, extra, 2 1/2 x 2 1/2 in.....	95
Middles, select, extra, 2 1/2 in. & up.....	1.25
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	7 1/2 @ 9
10-12 in. wide, flat.....	5 @ 6 1/4
8-10 in. wide, flat.....	2 1/2 @ 3 1/4
6-8 in. wide, flat.....	2 @ 2 1/4
Hog casings:	
Extra narrow, 29 mm. & dn.....	2.25 @ 2.45
Narrow mediums, 20 @ 32 mm.....	2.25 @ 2.45
Medium, 32 @ 35 mm.....	1.90 @ 2.00
English, medium, 35 @ 38 mm.....	1.65 @ 1.80
Wide, 38 @ 43 mm.....	1.55 @ 1.65
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs.....	22
Large prime bungs.....	19 @ 20
Medium prime bungs.....	11 @ 12
Small prime bungs.....	8 @ 9
Middles, per set.....	30 @ 21

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed.....	85	93
Cominos seed.....	23	26
Mustard ad., fcy. yel.....	25	..
American.....	15%	..
Marjoram, Chilean.....	30	36
Oregano.....	12	16

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/2
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type.....	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.03
Raw soap stock.....	14.03
Cents per lb. div'd. in tank cars.....	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast.....	3%
East.....	3%
Corn foots, basis 50% T.F.A. Midwest.....	3%
East.....	3%
Soybean foots, basis 50% T.F.A. Midwest and West Coast.....	3%
East.....	3%
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11%
Corn oil, in tanks, f.o.b. mills.....	12%

Manufacturer to jobber prices, f.o.b.

"Basic knows its Onions and GARLIC!"

SILLY, ISN'T IT...

TO PAY FREIGHT ON

9 lbs. of WATER

TO DELIVER

1 lb. of FOOD?



BASIC squeezes 9 lbs.

(4 1/2 quarts) of water

out of every 10 lbs.

of Onions!



For complete information about BASIC Onion Chips, Onion Powder and Garlic Powder, write to us.

REG. U.S. PAT. OFF.

BASIC VEGETABLE PRODUCTS CO.

Vacaville, California

ONION - GARLIC HEADQUARTERS

STEDMAN

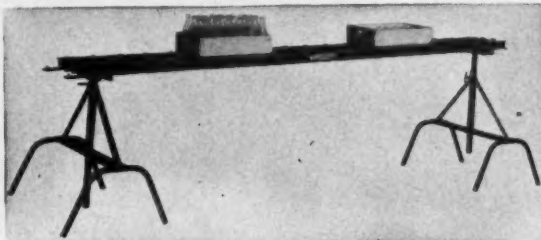
2-STAGE GRINDERS

for CRACKLINGS, BONES
DRIED BLOOD TANKAGE
and other
BY-PRODUCTS

Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes - 5 to 100 H. P. - capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

Handle Packages—Cases—Cartons Faster and Cheaper with STANDARD Portable Gravity-Wheel Conveyors



Low in cost, flexible, light-weight, easily portable and set up inside or outside the building, Standard Portable Gravity-Wheel Conveyors solve many a handling problem. More than pay for themselves in time and money saved—handling goods—loading and unloading cars and trucks. Write for Bulletin NP-25 showing wide range of application—types and sizes available.

STANDARD CONVEYOR COMPANY
GENERAL OFFICES: NORTH ST. PAUL, MINN.
Sales and Service in Principal Cities

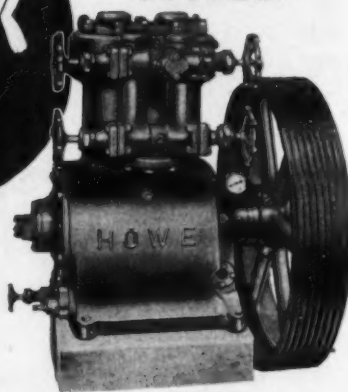
- Gravity & Power Conveyors—Roller—Belt—Slat—Chain
- Portable Conveyors and Piers
- Taring and Lifting Machines
- Spiral Chutes
- Pneumatic Tube Systems



YOUR REFRIGERATING SYSTEM



**We Can Supply
Replacement
Equipment or a
Complete New
Refrigerating
Plant**



All Sizes and Types from
300 pounds to 150 tons

For exceptional low operating costs and years of trouble-free service, install Howe Refrigeration Equipment. The Howe line includes 2 and 3 cylinder ammonia compressors from 1/2 to 130 ton; all sizes of Methyl and Freon condensing units; self-contained automatic ammonia units; shell and tube condensers; brine coolers; water coolers; unit coolers; and complete Lockar Freezing Units—backed by over 30 years of "know Howe" and world-wide installations. Write for details.

HOWE ICE MACHINE COMPANY
2825 MONTROSE AVENUE CHICAGO 18, ILLINOIS

HOWE Refrigeration

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshing but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	22 1/4
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshing plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for loc. del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. dn.....	23 1/4
Shoulders, regular.....	20 1/4
Butts, regular 3/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	22
Hams, skinned fresh, under 14 lbs.....	24
Picnics, fresh, bone in.....	19 1/4
Pork trimmings, ex. lean.....	30 1/4
Pork trimmings, regular.....	17 1/4
Spareribs, medium.....	18 1/4

Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, reg.....	21 1/4
Butts, boneless, C. T.....	31
Hams, regular, under 14 lbs.....	23 1/4
Hams, sknd., under 14 lbs.....	25 1/4
Picnics, bone in.....	19 1/4
Pork trim., ex. lean.....	31 1/4
Pork trim., regular.....	19 1/4
Spareribs, medium.....	19
Boston butts, 3/8 lbs.....	27 1/4

*COOKED HAMS

Ckd. hams, skin on, fatted.....	43
Ckd. hams, skinless, fatted.....	40 1/4
8/down.....	40 1/4

*SMOKED MEATS

Reg. hams, under 14 lbs.....	23
Reg. hams, 14/18 lbs.....	24
Reg. hams, over 18 lbs.....	25
Skd. hams, under 14 lbs.....	24
Skd. hams, 14/18 lbs.....	25
Skd. hams, over 18 lbs.....	26
Picnics, bone in.....	24
Bacon, city, 8/12 lbs.....	24
Bacon, city, 12/16 lbs.....	25
Beef tongue, light.....	24
Beef tongue, heavy.....	25

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, if fat h.	
Feb. 7, under 80 lbs.....	23 1/4
81 to 89 lbs.....	23 1/4
90 to 119 lbs.....	23 1/4
120 to 139 lbs.....	23 1/4
140 to 159 lbs.....	23 1/4
160 to 179 lbs.....	23 1/4
180 to 199 lbs.....	23 1/4
200 to 219 lbs.....	23 1/4

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.....	23 1/4
Good, 50@275 lbs.....	22 1/4
Commer., 50@275 lbs.....	21 1/4
Utility, 50@275 lbs.....	20 1/4

*Quot. are for zone 9 and include 50c for loc. del. An additional 1/2c per cwt. permitted if wrapped in stick-inette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	24 1/4
Lamb, good.....	23 1/4
Lamb, com.....	22 1/4
Mutton, gd. & ch.....	19 1/4
Mutton, util. & cull.....	18 1/4

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	25 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	23 1/4
Beef kidneys.....	24 1/4
Lamb fries, per lb.....	25 1/4
Livers, beef, Type A.....	24 1/4
Ortals, under 1/2 lb.....	24 1/4

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended February 3, 1945, were reported as follows:

	Week February 3	Previous week	Year ago
Cured meats, pounds.....	25,580,000	30,292,000	28,000,000
Fresh meats, pounds.....	66,769,000	79,988,000	83,240,000
Lard, pounds.....	6,358,000	7,562,000	6,700,000

COOKING TIME REDUCED 33% BY GRINDING



IN THE M & M HOG CUTS RENDERING COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL
Builders of Machinery Since 1854
1001-51 S. WATER ST., SAGINAW, MICH.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, FEBRUARY 8, 1945
Top figures represent O.P.A.
ceilings.

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	21 1/2
10-12	21 1/2
12-14	21 1/2
14-16	20 3/4

BOILING HAMS

Fresh or Frozen	S.P.
15-18	20 3/4
18-20	19 3/4
20-22	19 3/4

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	23 1/2
12-14	23 1/2
14-16	22 3/4
16-18	22 3/4
18-20	21 3/4
20-22	21 3/4
22-24	21 3/4
24-26	21 3/4
26-28	21 3/4
28-30	21 3/4
30-up	21 3/4

PICNICS

Fresh or Frozen	S.P.
4-6	19 3/4
6-8	19 3/4
8-10	19 3/4
10-12	19 3/4
12-14	19 3/4

Short shank 1/2 c over.

BELLIES

(Square Cut Seedless)

Fresh or Frozen	Cured
6-8	17 1/2
8-10	16 3/4
10-12	16 3/4
12-14	15 3/4
14-16	15 3/4
16-18	14 3/4

D. S. BELLIES

Clear	Rib
18-20	14 1/2
20-22	14 1/2
22-24	14 1/2
24-26	14 1/2
26-28	14 1/2
28-30	14 1/2
30-32	14 1/2
32-34	14 1/2
34-36	14 1/2
36-38	14 1/2
38-40	14 1/2
40-42	14 1/2

GREEN AMERICAN BELLIES

16-20	13 1/2
20-25	13 1/2
25 and up	13 1/2

FAT BACKS

Green or Frozen	Cured
6-8	10 1/2
8-10	10 1/2
10-12	10 1/2
12-14	10 1/2
14-16	10 1/2
16-18	11 1/2
18-20	11 1/2
20-25	11 1/2

OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates	10 1/2
Clear plates	9 1/2
Jowl butts	10
Square jowls	12

FUTURE PRICES

MONDAY, FEB. 5, THROUGH
FRIDAY, FEB. 9, 1945

LARD	
Mar.	No bids or offerings
May	No bids or offerings
July	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Feb. 5.....	13.80	12.80b	12.75n
Feb. 6.....	13.80	12.80b	12.75n
Feb. 7.....	13.80	12.80b	12.75n
Feb. 8.....	13.80	12.80b	12.75n
Feb. 9.....	13.80	12.80b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces,	
Leaf, Chicago C. L.	15.05
Neutral tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

ST. LOUIS HOGS IN JANUARY

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill., for January, 1945, and 1944 as reported by H. L. Sparks and Co.:

	Jan., 1945	Jan., 1944
Total receipts	279,771	372,587
Av. wts., lbs.	236	235
Top prices:		
Highest	\$14.70	\$13.75
Lowest	14.50	13.70
Average cost	14.51	13.17

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f.	55.00
January shipment	55.00
February shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

45/50% protein, unground.....\$ 1.20

EASTERN FERTILIZER MARKETS

New York, Feb. 7, 1945

The demand for dried blood continued excellent at the ceiling of \$5.53 f.o.b. New York with no offerings available. Cracklings continue to sell at \$1.20 per unit, f.o.b. New York and some buyers are unable to take delivery.

"Whad'ya Know, Brother, About BULK?"

EVERY TECHNICAL man is supposed to know his own field thoroughly and related technical fields generally. But few food processors have time to develop more than a sketchy knowledge of these related subjects.



Take the bulkiness of salt—the specific gravity—which may vary rather widely. A survey of various salt products from different sections of the country has shown that even salt of the same grade can vary up to 25% in bulkiness over a period of months.



Diamond Crystal processing engineers have eliminated this variation to a considerable extent through rigid control of crystallizing conditions and the most modern screening methods. Thus the various grades of Diamond Crystal Salt will not vary more than 4% plus or minus—usually not over 2%.



If you, as a food processor, are applying salt by volume—through a hopper, for example, as in salting soda crackers, potato chips, and similar products—you can only achieve flavor control by using a salt that varies but slightly in bulkiness. Why not check the density of each shipment of salt you are using and see how much it varies in bulk?

NEED HELP? HERE IT IS!

If this is the solution to that variable-flavor problem, write our Director of Technical Service. He will be glad to help you find a cure. Diamond Crystal, Dept. I-5, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—An amendment to WFO-42b reducing the quotas on fats and oils subject to regulation by the order which can be used in the manufacture of soaps, was issued by the WFA late last week. The amendment provides that during any calendar quarter, no manufacturer may now use more than 85 per cent of the amount of fats and oils used in the base period 1940-41 for the manufacture of package and bar soap, nor more than 90 per cent of the amount used in the base period for manufacture of bulk package soap.

Another change made by the amendment eliminates the provision that permitted manufacturers to count only 50 per cent of the domestic vegetable oil foots used in computing the amount of fats and oils going into the manufacture of soap. Meanwhile, with production of both tallows and greases running light, there was little opportunity for trading in any volume.

Sales of grease during the week included choice white, 8½c; A-white, 8¼c; B-white, 8¼c, and yellow at 8¼c. Tallow sales included fancy at 8¼c; choice, 8¼c; special, 8¼c, and lower grades at permitted maximums. Prices are all f.o.b. shipping points.

NEATSFOOT OIL.—The lack of product holds the market on a nominal basis. Quotations continue at ceilings.

STEARINE.—The market is almost bare of offerings and quotations are untested. However, producers are quoting full ceiling on all offerings.

OLEO OIL.—There is no change in oleo oil trading. Product is scarce and ceiling prices quoted.

GREASE OIL.—Moderate trading at steady prices. No. 1 oil is 14c; prime burning, 15¼c, and acidless tallow oil, 13¼c.

VEGETABLE OILS

All branches of the vegetable oils markets were featureless this week. Offerings are at the lowest levels in many months while demand is as keen as ever. However, prospects are that the condition will continue indefinitely, for with output scheduled to drop while demand remains strong will call for tight markets during most of this year. No changes in regulations were announced during the week other than controls on soap makers as mentioned in the tallow and grease column.

SOYBEAN OIL.—The announcement by the government that "huge" purchases of soybeans would be made by the CCC, for shipment to Russia, alarmed some members of the trade because of the already tight situation in the potential domestic oil supply. However, it was reasoned that while purchases would be in the millions of bushels, a take of up to 10,000,000 bu. would be a very small part of the 200,000,000-bu. production. This announcement came while the market for soybean oil was very tight and will probably have a tendency further to restrict trading. There has been practically no free trading for several weeks now, with most production going on previous contracts.

PEANUT OIL.—Factory production of peanut oil during December took a drop of about 4,000,000 lbs. from a month earlier, although factory and warehouse stocks showed some increase. There have been no indications of any trading taking place and the bulk of production is reported being applied to old contracts.

OLIVE OIL.—The Spanish olive oil shipments continue to hold the spotlight in this market. Shipments are light and only a small part of the huge demand is satisfied.

COTTONSEED OIL.—Both the spot and futures market were quiet.

BY-PRODUCTS MARKETS

There was no decided change in trading on by-products this week. Volume of business was smaller, but prices were unchanged all through the list. Most scraps were again reported moving at full ceiling prices.

Blood

Unground, loose Per ton
\$1.25

Digester Feed Tankage Materials

Unground, per unit ammo. Per ton
Liquid stick, tank cars. 2.25

Quoted delivered mid-west point basis.

Packinghouse Feeds

	Carload per ton
65% digester tankage, bulk.	\$7.25
60% digester tankage, bulk.	7.00
55% digester tankage, bulk.	6.75
50% digester tankage, bulk.	6.50
45% digester tankage, bulk.	6.25
50% meat, bone meal scraps, bulk.	7.00
†Bloodmeal.	8.00
Special steam bone-meal.	60.00@62.50

†Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.	35.00@36.00
Steam, ground, 2 & 25.	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia.	\$ 2.85@ 4.00
Bone tankage, unground, per ton.	30.00@31.00
Hoof meal.	4.25@ 4.50

Dry Rendered Tankage

	Per unit
**Hard pressed and expeller unground 55% protein or less.	\$1.15@1.25
55 to 75% protein.	1.30@1.35

**Quoted under ceiling, del'd. mid-west point basis.

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed).	\$1.25
Hide trimmings (limed).50
Sinews and plaxies (green, salted).	1.25

Per ton
Cattle jaws, skulls and knuckles. \$45.00
Pig skin scraps and trim, per lb. 7¢@7½¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.	\$70.00@80.00
light.	75.00
Flat shins, heavy.	65.00@70.00
light.	60.00
Blades, buttocks, shoulders & thighs.	62.50@65.00
Hoofs, white.	55.00@57.50
Hoofs, house run, assorted.	60.00
Junk bones.	30.00

‡Delivered Chicago.

Animal Hair

Winter coil dried, per ton.	\$ 30.00
Summer coil dried, per ton.	35.00@37.50
Winter processed, lb.	3
Winter processed, gray, lb.	4
Cattle switches.	4 @ 95

BEEF • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor
Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

HIDES AND SKINS

Packers clear January calf and kipskins at ceiling—Interest in country skins revived by reduced packer offerings—Packer hide permits filled—Next permits due February 26.

Chicago

PACKER HIDES.—There was very little action apparent this week in the local packer hide market. All packers had cleared practically all of their January hide production, including bulls, during the trading previous week, and permits for packer hides were about filled. Activity this week was confined generally to the movement of packer calf and kipskins, and cleaning up the outside markets. The larger outside independent packers cleared their January production through regular channels previous week, as soon as the permits became valid for trading.

While there were possibly a few packer hides left over after the permits were filled this month, indications are that the quantities were limited to small lots or unclosed packs; some packers reported stocks practically cleaned up. The total allocations of cattle hides for January are understood to have been 2,015,000, as against 1,866,000 for December. While a longer period of accumulation was involved, much of the increase is reported to have been in permits for small packer stock. A much more liberal supply of big packer heavy native steers was reported, with allocations for January reported at 82,000 as against 33,000 for December; branded steers were up to 86,000 in January, as compared with 50,000 for December; a total of 175,000 native cows were allocated in January, as against 205,000 for December; and 127,000 branded cows in January, as against 134,000 for December.

The next trading permits are scheduled to be valid for trading on February 26 and, inasmuch as this will afford a shorter accumulation period than last month, there is little expectation of any special or interim permits being issued as was done last month.

Inspected slaughter of cattle at 32 centers for the four weeks of January ran about six per cent below the corresponding period in December. However, it is probable that a good part of this was made up by the seasonal increase in slaughter at the smaller plants around the country, especially in view of the cold weather that has prevailed. Inspected slaughter figures for the

month will be released late this week and appear elsewhere in this issue.

OUTSIDE SMALL PACKER.—There was further trading in outside small packer productions this week at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for branded. Upper leather tanners who operate regularly in this market report ample offerings, and show considerable tendency to shop around for light average stock; other buyers are still looking for offerings. Permits, on the whole, are reported to show considerable increase, as this is the season of heavy slaughter in this group.

PACIFIC COAST.—There was further trading this week by the larger killers in the Coast market, at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, and this market will be about cleaned up before permits expire on February 10.

FOREIGN WET SALTED HIDES.—There was heavy trading in the South American market late last week, involving practically all descriptions, which ran the total for the week up to around 95,000 hides, moving mostly to England and the States, at unchanged prices. Around mid-week a total of 15,000 Argentine heavy and light standard and reject steers sold at steady prices to the same outlets. The purchase ratio, as set up by the F.E.A. for the month of February, gives 15 per cent of the cattle hides and 30 per cent of the calf and kipskins to the States and the balance to the United Kingdom.

COUNTRY HIDES.—There was a fair scattered business last week in country all-weight hides at the ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less, f.o.b. shipping points. Reported activity this week, however, has been limited so far. Upper leather tanners have been favoring small packer stock where suitable light average is available, and some lots of country hides carry considerably more heavy hides now. This is the peak season for production of country hides, and some lots running 48-50 lb. average are reported still unsold, but the carry-over may be reduced before the permits expire at the end of the week.

CALFSKINS.—The production of packer calf and kipskins shows a sharp decrease, as mentioned here last week, with inspected slaughter figures down around at least forty per cent from the peak during October, and with the trend

in that direction continuing. Slaughter at 32 centers for last week was reported at 78,220 head, as against 108,371 for week ended October 21, 1944, but part of this decrease may be offset by the scattered small plant kill. Two local packers cleared their January production of calf at mid-week, and the other two followed next day, with the bulk of sales made on basis of New York selection and prices. On a per pound basis, packer calf are quotable at the maximum of 27c for heavies and 23½c for lights under 9½ lbs.

City collectors have cleared their accumulation of calfskins; market is strong at the ceiling of 20½c for 8/10 lb., and 23c for 10/15 lb., but a good part of current business is on New York selection. The shortage of packer skins this month brought an improved inquiry for country calf, which are selling at the top of 16c for 10 lb. and down, and 18c for 10/15 lb., although a few countries will possibly be carried over. City light calf and deacons are in demand at \$1.43, selected.

KIPSKINS.—All the local packers moved their January kips at the same time calfskins moved. Market is in a stronger position at the ceiling of 20c for 15-30 lb. natives and 17½c for brands and, aside from heavy kips booked to tanning accounts, a good part of the reported business was on New York selection.

City kips are salable at the top of 18c for 15-30 lb. natives and 17c for brands, with some trading reported on New York selection basis. Inquiry has improved for country kips at the 16c, flat, basis and some buyers filled out orders in this market because of the sharp decrease in offerings of packer kips this month; more countries are available, and some will be undoubtedly carried over, but they are more firmly held.

Two packers sold their light production of regular slunks at the top of \$1.10, flat, and a few small lots of hairless sold at 55c, flat.

SHEEPSKINS.—Production of packer shearlings is at the low point of the year now and offerings are scarce. The regular shearling buyers are inactive at this season but there is a persistent demand from fur tanners, especially in the East, with full ceiling prices paid recently for small lots of No. 1's. Agitation by some of the larger shearling buyers toward a reduction in ceiling prices is without apparent effect, so far No. 1's are quotable in a range of \$1.75@2.15, No. 2's \$1.10@1.25, and No. 3's 90@1.00; one small l.c.l. lot of No. 2's and No. 3's was reported this

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week at the top of the ranges. Demand shows no signs of slackening for all kinds of sheepskin leather and this keeps pickled skins sold up right into production at full individual ceilings by grades; market quotable \$7.75@8.00 per doz. packer production sheep and lambskins. Several mid-west independent packers sold February wool pelts late last week and, while details are not confirmed, the trade seems inclined to credit sales in a range of \$3.90 to a shade under \$4.00 per cwt. liveweight basis, the yield from February pelts being close to the peak for the season. Some January pelts are reported obtainable at \$3.85 per cwt. liveweight basis, mixed northern natives and westerns.

New York

PACKER HIDES.—The New York packers have cleared their January production of hides at full ceiling prices for all selections; most of the permits were filled during the activity previous week and carry-over is called light.

CALFSKINS.—The New York collectors moved most of their holdings last week and market is called strong; 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers were active in moving skins at late mid-week, the 3-4's going at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered under federal inspection during December, 1944:

	Dec., 1944 Per- cent	Nov., 1944 Per- cent	Dec., 1943 Per- cent
Cattle—			
Steers	30.7	27.4	42.9
Heifers	12.2	14.2	10.8
Cows	52.9	48.0	46.0
Cows and heifers	64.7	67.1	53.8
Bulls and stags	4.6	5.5	3.3
Canner and cutter	24.7	28.1	23.0
Hogs—			
Sows	6.8	9.0	16.2
Barrows and gilts	52.8	50.4	53.4
Stags and boars4	.6	.4
Sheep and lambs—			
Lambs and wylgs	75.2	71.9	77.5
Sheep	24.8	28.1	22.2

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	Week ended Feb. 9, '45	Prev. week	Cor. week, 1944
PACKER HIDES			
Hvy. nat. str.	@15½	@15½	@15½
Hvy. Tex. str.	@14½	@14½	@14½
Hvy. butt.	@14½	@14½	@14½
brnd'd str.	@14½	@14½	@14½
Hvy. Col. str.	@14	@14	@14
Ex-light Tex.			
str.	@15	@15	@15
Brnd'd cows	@14½	@14½	@14½
Hvy. nat. cows	@15½	@15½	@15½
Lt. nat. cows	@15½	@15½	@15½
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23½ @27	23½ @27	23½ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17½	@17½	@17½
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11½	@11½	@11½
Brnd'd bulls	@10½	@10½	@10½
Calfskins	20½ @23	20½ @23	20½ @23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@15
Hvy. cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11½	@11½	@11½
Calfskins	16 @18	16 @18	16 @18
Kipkins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

r'kr. shearings ..	1.75 @2.15	1.75 @2.15	@1.60
Dry pelts	25 @26	25 @26	27 @27½

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 3, 1945, were 7,766,000 lbs.; previous week 8,522,000 lbs.; same week last year, 6,401,000 lbs. January 1 to date, 37,002,000 lbs.; same period in 1944, 28,977,000 lbs.

Shipments of hides from Chicago for week ended February 3, 1945, were 4,031,000 lbs.; previous week, 3,875,000 lbs.; same week last year, 5,432,000 lbs. January 1 to date, 20,409,000 lbs.; same period a year ago, 21,480,000 lbs.

Every container re-used is a new container saved.

FRIDAY'S CLOSING

Provisions

Continued light marketings of hogs leaves little opportunity for trading in the provision market. A big percentage of items generally traded is now mostly earmarked for government agencies. Demand is far from satisfied with quotations at full ceilings.

Cottonseed Oil

Mar. 14.31b; May 14.31b; July 14.00b @14.31ax; Sept. 14.00b @14.31ax; Oct. 13.70 @14.00ax; Dec. 13.60b @14.00ax. No sales.

CCC Purchases and Announcements

PURCHASES.—During the week ended February 3 purchases by the CCC included 5,446,000 lbs. frozen pork; 6,107,000 lbs. cured pork; 52,000 frozen beef and veal; 343,000 lbs. frozen lamb and mutton; 4,797,000 lbs. canned meats; 8,346,000 lbs. lard and 10,000 bundles, 100-yards each, hog casings.

RECORD K. C. RECEIPTS

The volume of livestock handled through the Kansas City stock yards during 1944 rose to 6,152,845 head, an annual report on receipts shows. This is an increase of 8 per cent compared with the record breaking receipts of 1943 and an increase of 45 per cent over the average for the 10-year period, 1934 to 1944.

CANADIAN STORAGE STOCKS

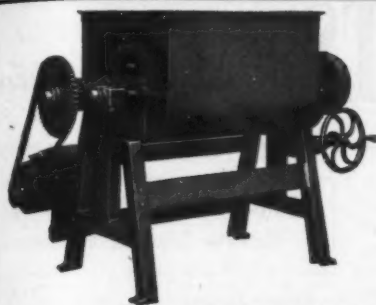
	Jan. 1, 1945	Dec. 1, 1944	5 yr. avg. Jan. 1
Beef	31,059,593	30,546,497	30,210,000
Veal	5,051,367	6,475,653	4,237,000
Pork	47,874,827	47,450,169	63,190,000
Mutton & lamb ...	6,195,748	6,108,527	6,511,000

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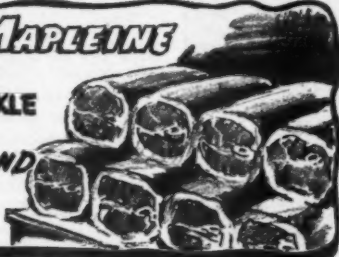


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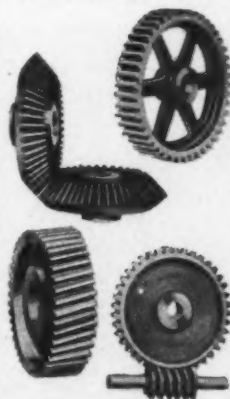


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LIVESTOCK MARKETS *Weekly Review*

Packer Officials Take Part in Convention of Dakota Sheep Growers

John Morrell & Co. has again taken an active part in the seventh annual Western South Dakota Sheep Growers Association convention, which was held recently at Belle Fourche, S. D. Morrell has taken an interest in the association's activities as a means of improving packer and livestock producer relations.

The association, boasting a membership of more than 700 ranchers and livestock producers in the western part of South Dakota, held an interesting

and helpful program this year which was attended by a large group of members and several representatives of Morrell's Sioux Falls plant. G. F. Roberts, Morrell advertising executive, later prepared a convention souvenir bulletin, profusely illustrated with pictures of conventioners, and a message of appreciation for producers' cooperation.

Dr. Benjamin Schwartz, chief, zoological division, Bureau of Animal Industry, spoke on "Ranch Sheep and Parasites," and D. W. Breese, manager of the Morrell beef division at Sioux Falls, spoke on "Your Business and Ours." The program also included several other speeches and discussions.



DAKOTA SHEEP GROWERS MEET

In attendance at the recent Western South Dakota Sheep Growers Association meeting were (seated, left to right): Leonard Diehl, sheep buyer for Morrell at Sioux Falls; Otto Wolff; D. W. Breese, manager, beef division, and G. F. Roberts, advertising manager for Morrell at Sioux Falls, and Check Olsen. Standing are John Olson and Harry J. Devereaux, secretary of the association.

January Hog Slaughter Below Month Earlier

Federally inspected hog slaughter for January, 1945, which showed a 363,000-head decline from a month earlier, indicates that the peak of the winter pork packing season has been reached. Kill for the month was only 5,299,197 head compared with 5,662,719 in December and the all-time January record of 7,839,352 head a year earlier.

Marketings of hogs so far this month further indicate that February slaughter will be smaller than during the opening month of 1945. Marketings of

	Jan., 1945	Dec., 1944	Jan., 1944
Cattle	1,283,780	1,274,746	1,141,081
Calves	559,505	608,766	487,077
Hogs	5,299,197	5,662,719	7,839,352
Sheep and lambs	2,073,735	1,933,884	1,932,987

hogs at some points this week were at the lowest levels in several years, so that only exceptionally heavy selling for the balance of the month will bring the Feb. slaughter to the January figure.

New record cattle and lamb slaughter totals for January partially offset the sharp drop in hog processing. A total of 1,283,780 cattle was processed, a slight increase over the December slaughter of 1,274,746 head. Slaughter in Jan. a year ago was 1,141,081 head.

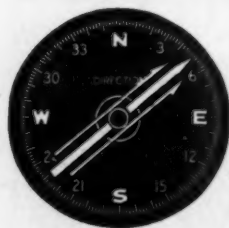
The new record lamb slaughter for the period was 2,073,735 head, December kill totaled 1,933,884, while during January of last year packers processed 1,932,987 head.

CANADIAN SLAUGHTER

	Dec., 1944	Dec., 1943	12 mos. 1944	12 mos. 1943
Cattle	153,527	96,864	1,354,104	1,021,584
Calves	33,152	31,060	260,556	254,355
Hogs	787,069	987,384	8,786,441	7,173,530
Sheep	83,779	95,003	949,096	859,380

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LIVESTOCK WEIGHTS AND COSTS

Cash outlay by federally inspected packers during December, 1944, for purchases of livestock showed a 16 per cent drop compared with a year earlier, due mostly to a sharp drop in the number of animals processed. Total cost of all classes of livestock during the month reached \$341,507,000 compared with \$405,325,000 for the same month a year earlier. Investments for the year, however, totaled \$4,127,215,000 against \$4,036,894,000 during 1943.

Hogs again called for the greatest cash outlay by packers, but expenditures for this class of livestock declined more than those for other types of livestock. December expenditures for hogs by inspected packers were \$189,395,000 against \$243,052,000 a year earlier, a decline of 22 per cent. The cost of cattle for the month was \$116,040,000, compared with \$125,381,000 a year earlier. Calves cost about 30 per cent more than a year earlier due to much heavier slaughtering; cash investments in December totaled \$16,335,000, compared with \$12,584,000 a year earlier. Sheep and lamb costs in December were \$19,737,000, as against \$24,308,000 in December, 1943.

The following table shows total livestock costs to inspected packers during December, 1945, compared with a year

earlier, and investments for the year 1944 compared with 1943.

	Dec., 1944	Dec., 1943	1944	1943
(000 omitted)				
Cattle	\$116,040	\$125,381	\$1,430,154	\$1,367,941
Calves	16,335	12,584	196,812	132,544
Hogs	189,395	243,052	2,264,438	2,277,949
Sheep and lamb	19,737	24,308	236,311	258,460
Total	\$341,507	\$405,325	\$4,127,215	\$4,036,894

Average live weights of cattle during December ran 37 lbs. lighter than a year earlier, but were 23 lbs. heavier than in November. Calf and sheep and lamb weights were a little heavier than a year ago while the average weight of hogs was down 4 lbs. Following are average weights with comparisons:

	Dec., 1944 lbs.	Nov., 1944 lbs.	Dec., 1943 lbs.
Cattle	910.3	887.7	947.5
Steers	940.6	906.1	974.0
Calves	224.5	244.7	212.3
Hogs	240.1	238.3	244.4
Sheep and lamb	94.5	91.2	92.2

Total live weights of cattle and calves during December were heavier than a year earlier, due to heavy slaughter. However, because of smaller slaughter of both hogs and sheep and lambs, tonnage processed was off sharply from December, 1943. Following are total live weights of cattle, calves, hogs and sheep slaughtered under federal inspection during December, 1944:

	Dec., 1944 lbs.	Nov., 1944 lbs.	Dec., 1943 lbs.
Cattle	1,190,401,000	1,185,734,000	1,137,760,000
Calves	150,138,000	213,848,000	112,259,000
Hogs	1,359,619,000	1,253,028,000	1,849,708,000
Sheep	182,752,000	183,548,000	208,265,000
Total	2,852,910,000	2,836,157,000	3,308,022,000

Report Favorable On Condition Of Ranges

Western ranges have a fair to good supply of feed with only partial snow covering in the northern areas. Livestock are wintering in good condition with light losses and little shrinkage from storms, according to the February 1 Western Livestock and Range Report, issued from BAE office, Denver.

Winter ranges were largely open for grazing, with partial snow covering in North Dakota, parts of South Dakota, western Nebraska, northeast Kansas, eastern Colorado, central and east-central Wyoming, and central Nevada.

Cattle and calves are generally wintering in good condition as weather conditions have been favorable, except for shrinkage in condition in local areas due to rain and snow. Cattle are generally in good flesh to withstand the usual more unfavorable weather conditions of the late winter. The reported condition of cattle is generally as good or better than a year ago.

The report also stated that winter conditions have been generally favorable for range sheep, except in local northern areas where snow covering has created unfavorable grazing conditions. Texas sheep are wintering in better condition than a year ago, with favorable prospects for later winter and spring feed.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 8, 1945, reported by Office of Marketing Services, War Food Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	13.75-14.75	13.00-14.25			
140-160 lbs.	14.25-14.75	13.00-14.70	14.25-14.45	13.90-14.50	14.45 only
160-180 lbs.	14.75 only	14.70 only	14.35-14.45	14.25-14.50	14.45 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
330-360 lbs.	14.75 only	14.60-14.70	14.45 only	14.50 only	14.45 only

Medium:

160-220 lbs.	14.00-14.75	14.40-14.70	14.00-14.45	13.90-14.50	14.25-14.35
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SOWS:

Good and Choice:

270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:

400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:

250-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.50
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	15.75-16.75	15.50-16.25	15.00-16.25	15.00-16.25	15.50-16.75
900-1100 lbs.	16.00-17.00	15.50-16.25	15.25-16.50	15.25-16.25	15.75-17.00
1100-1300 lbs.	16.00-17.00	15.75-16.50	15.25-16.50	15.25-16.25	15.75-17.00
1300-1500 lbs.	16.00-17.00	15.75-16.50	15.25-16.50	15.25-16.25	15.75-17.00

STEERS, Good:

700-900 lbs.	14.75-15.75	14.00-15.50	13.50-15.25	13.25-15.25	14.25-15.75
900-1100 lbs.	14.75-16.00	14.25-15.50	13.50-15.25	13.50-15.50	14.25-15.75
1100-1300 lbs.	15.00-16.00	14.50-15.75	13.75-15.25	13.75-15.50	14.25-15.75
1300-1500 lbs.	15.00-16.00	14.50-15.75	14.00-15.25	13.75-15.50	14.25-15.75

STEERS, Medium:

700-1100 lbs.	12.00-13.00	11.75-14.25	11.00-13.50	13.75-15.25	11.50-14.25
1100-1300 lbs.	12.50-13.00	12.00-14.50	12.00-13.75	11.50-13.50	11.50-14.25

STEERS, Common:

700-1100 lbs.	10.50-12.50	10.00-12.00	9.50-11.50	10.00-11.50	9.00-11.50
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HEIFERS, Choice:

600-800 lbs.	15.00-16.00	14.75-15.75	14.50-15.50	14.25-15.50	15.00-16.00
800-1000 lbs.	15.25-16.25	14.75-16.00	14.50-16.00	14.50-15.75	15.00-16.00

HEIFERS, Good:

600-800 lbs.	14.00-15.00	13.50-14.75	12.75-14.50	12.75-14.50	13.00-15.00
800-1000 lbs.	14.25-15.25	13.50-14.75	12.75-14.50	13.00-14.50	13.00-15.00

HEIFERS, Medium:

600-900 lbs.	11.75-14.25	10.75-13.50	10.00-12.50	10.00-12.50	11.00-13.00
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HEIFERS, Common:

600-900 lbs.	9.50-11.75	9.00-10.75	8.50-10.00	8.75-10.00	8.50-11.00
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COWS, All Weights:

Good	14.00-15.00	11.75-14.00	11.75-13.50	11.50-13.25	11.25-13.25
Medium	11.50-14.00	9.75-11.75	9.75-11.75	10.50-11.50	9.50-11.25
Cutter & com.	8.00-11.50	7.50-9.75	7.00-9.75	7.50-10.50	7.25-9.50
Canner	7.00-8.00	6.25-7.50	6.00-7.00	6.25-7.50	6.25-7.25

BULLS (Ylgs. Excl.), All Weights:

Beef, good	13.50-14.50	12.50-13.00	12.25-13.50	12.25-12.50	11.50-12.75
Sausage, good	12.75-13.65	11.00-12.50	11.75-12.50	11.75-12.25	10.50-11.50
Sausage, med.	11.00-12.50	10.00-11.00	10.25-11.75	10.50-11.75	9.50-10.50
Saus., cut. & com.	9.00-11.00	8.50-10.00	8.50-10.25	8.00-10.50	7.25-9.25

VEALERS:

Good & choice	14.50-15.50	13.75-15.00	12.50-14.50	13.00-14.00	13.00-14.50
Common & med.	8.50-14.50	10.00-13.75	8.50-12.50	9.00-13.00	8.00-13.00
Cull	7.50-8.50	6.00-10.00	7.00-8.50	6.00-9.00	5.50-8.00

CALVES:

Good & choice	12.00-13.00	12.00-14.00	11.00-13.50	12.50-14.00	
Common & med.	9.00-12.00	8.00-12.00	8.00-11.00	8.50-12.50	
Cull	7.75-9.00	6.00-8.00	7.00-8.00	6.50-8.50	

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice	16.50-16.65	16.25-16.75	15.75-16.35	15.75-16.35	15.25-15.75
Medium & good	14.50-16.00	14.00-16.00	14.00-15.50	14.50-15.50	13.00-15.00
Common	12.00-13.75	11.50-13.50	11.50-13.50	12.00-14.25	10.50-12.75

WETHERS:

Good & choice	13.75-14.25	13.00-14.50	13.50-14.25	13.00-14.00	13.50-14.25
Common & med.	12.25-13.25	12.00-12.75	12.00-13.25	11.75-12.75	11.50-13.25

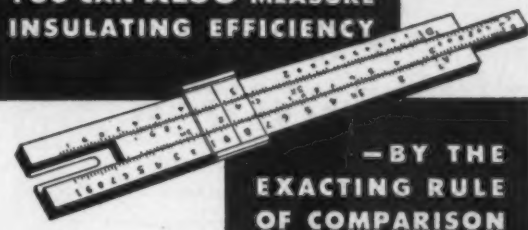
EWES:

Good & choice	8.50-9.00	7.25-8.00	8.25-8.75	8.00-8.50	8.00-8.85
Common & med.	7.00-8.50	6.00-7.00	6.50-8.00	6.25-7.75	6.50-7.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Feb. 3, 1945.

CATTLE			
	Week ended Feb. 3	Prev. week	Cor. week, 1944
Chicago	26,561	26,602	26,069
Kansas City	22,091	20,374	19,324
Omaha	24,280	24,638	23,015
East St. Louis	10,861	10,842	12,622
St. Joseph	9,169	8,357	10,205
St. Louis	11,310	10,974	14,837
Wichita	8,158	8,261	3,126
Philadelphia	2,280	2,529	1,755
Indianapolis	2,293	2,168	2,491
New York & Jersey City	10,967	10,208	11,495
Oklahoma City	7,704	6,974	4,270
Cincinnati	2,868	5,076	3,087
Denver	4,416	6,513	7,364
St. Paul	11,506	14,084	14,042
Milwaukee	3,266	3,596	3,536
Total	152,670	156,256	157,238

*Cattle and calves.

HOGS			
Chicago	69,288	88,442	162,014
Kansas City	32,858	31,991	83,361
Omaha	35,294	40,970	98,320
East St. Louis	20,775	35,019	120,115
St. Joseph	17,174	18,506	56,312
St. Louis	30,617	30,859	68,461
Wichita	2,919	2,587	14,014
Philadelphia	11,387	11,765	17,536
Indianapolis	7,815	16,052	30,125
New York & Jersey City	37,820	44,574	63,538
Oklahoma City	8,371	10,591	26,067
Cincinnati	13,044	11,594	14,737
Denver	8,449	14,508	23,696
St. Paul	22,519	27,322	90,314
Milwaukee	8,405	4,218	13,839
Total	351,145	409,083	902,449

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP			
Chicago	19,076	19,612	20,234
Kansas City	39,242	40,848	23,842
Omaha	39,145	42,489	33,987
East St. Louis	7,971	6,223	7,129
St. Joseph	19,268	27,089	12,387
St. Louis	22,518	24,498	24,875
Wichita	3,206	2,470	2,134
Philadelphia	1,852	8,348	2,411
Indianapolis	2,989	2,062	1,411
New York & Jersey City	50,011	54,095	57,192
Oklahoma City	2,257	1,809	1,861
Cincinnati	1,474	1,474	1,474
Denver	11,723	14,286	11,727
St. Paul	18,230	19,650	16,909
Milwaukee	1,493	1,506	2,190
Total	230,041	260,968	218,280

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Feb. 5, 1945:

CATTLE:	
Steers, med. & gd.	\$15.50@16.50
Cows, com. & med.	10.50@14.00
Cows, cut. & com.	10.00@10.50
Cows, can. & cut.	8.00@10.00
Bulls, com. & med.	10.00@13.50

CALVES:	
Vealers, gd. & ch.	\$17.50@18.60
Vealers, com. & med.	14.50@17.50
Calves, med. & gd.	13.00@16.00
Calves, com. & med.	9.00@11.00

HOGS:	
Gd. & ch., 160-240 lb.	\$15.00

LAMBS:	
Lambs, gd. & ch.	\$17.00

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Feb. 3, 1945.

	Cattle	Calves	Hogs	Sheep
Salable	1,041	1,974	453	343
Directs incl.	5,071	7,474	18,276	47,079
Previous week:				
Salable	1,152	2,345	366	81
Directs incl.	6,485	9,970	19,415	45,302

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Service, War Food Administration.)

Des Moines, Ia., February 8.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were little changed this week.

Hogs, good to choice:	
160-159 lb.	\$14.20@14.60
180-240 lb.	14.20@14.60
240-330 lb.	14.20@14.60
330-360 lb.	14.20@14.60

Sows:	
270-360 lb.	\$13.40@13.70
400-550 lb.	13.50@13.70

Receipts of hogs at Corn Belt markets for the week ended February 8 were as follows:

	This week	Same day last wk.
Feb. 2	29,900	30,000
Feb. 3	27,500	29,700
Feb. 5	31,900	30,500
Feb. 6	22,400	28,000
Feb. 7	34,400	27,000
Feb. 8	36,200	27,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended February 3, were reported to be as follows:

AT 29 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Feb. 3	270,000	348,000	276,000	
Jan. 27	238,000	412,000	238,000	
1944	239,000	852,000	241,000	
1943	239,000	473,000	287,000	
1942	196,000	448,000	232,000	

AT 11 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
February 3	297,000			
January 27	341,000			
1944	722,000			
1943	601,000			
1942	361,000			

AT 7 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Feb. 3	204,000	259,000	226,000	
Jan. 27	158,000	294,000	254,000	
1944	173,000	652,000	185,000	
1943	152,000	363,000	206,000	
1942	136,000	320,000	153,000	

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during December, 1944, bought at stockyards and direct, as reported by WFA:

	Dec., 1944	Nov., 1944	Dec., 1943
Cattle—			
Stockyards	75.7	75.1	75.7
Other	24.3	24.9	24.3
Calves—			
Stockyards	60.7	60.0	61.1
Other	39.3	39.0	38.9
Hogs—			
Stockyards	96.7	46.3	88.5
Other	3.3	53.7	11.5
Sheep and lambs—			
Stockyards	62.9	64.5	66.1
Other	37.1	35.5	33.9

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Feb. 3, 1945, as reported to THE NATIONAL PROVISIONER.

CHICAGO

Armour, 2,449 hogs; Swift, 1,474 hogs; Wilson, 1,534 hogs; Western, 1,405 hogs; Agar, 3,214 hogs; Ship- pers, 11,356 hogs; Others 25,608 hogs. Total: 26,561 cattle; 4,329 calves; 6,440 hogs; 19,076 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,006	770	1,990	9,812
Cudahy	3,611	774	1,132	6,877
Swift	3,011	1,075	1,550	12,323
Wilson	4,000	117	1,259	6,066
Campbell	2,001			
Seep	12,824	484	2,582	3,753
Others				
Total	30,522	3,220	8,513	38,831

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,415	8,222	11,997	
Cudahy	6,144	5,334	8,504	
Swift	4,800	4,284	14,115	
Wilson	2,832	3,723	1,580	
Independent	2,244			
Others	9,167			
Cattle and calves: Kroger, 1,205; Nebraska, 837; Eagle, 40; Greater Omaha, 152; Hoffman, 83; Rothschild, 100; Smith, 180; So. Omaha, 1,173; American, 25; Merchant's, 64.				
Total: 26,319 cattle and calves; 12,914 hogs and 36,086 sheep.				

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,710	1,455	6,052	2,752
Swift	2,673	1,468	5,059	2,041
Hunter	1,648		3,636	849
Hill			889	
Kry			2,013	
Laclede			960	
Relief			180	2,329
Others	3,835	180	3,257	2,329
Shippers	5,006	1,853	14,975	251
Total	15,957	4,956	38,758	8,222

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,258	563	7,434	12,436
Armour	3,698	498	6,639	6,090
Others	4,224	56	1,933	1,152
Total	11,180	1,117	16,006	19,678
Not including 2,813 hogs and 742 sheep bought direct.				

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,816	140	7,610	7,127
Armour	4,010	82	8,272	8,107
Swift	2,646	116	5,062	6,335
Others	473	6	10	
Shippers	8,251		6,710	2,000
Total	19,196	344	27,064	23,569

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,347	347	1,838	3,266
Guggenheim	572			
Don			73	
Ostertag	198		849	
Dold	134		159	
Buskower	10			
Pioneer	25		858	137
Others	2,552			
Total	4,838	347	3,777	3,403

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,714	985	1,569	852
Wilson	2,020	823	1,565	1,111
Others	329		876	
Total	5,063	1,808	4,001	1,968
Not including 833 cattle, 4,870 hogs and 294 sheep bought direct.				

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				225
Kahn's	515		2,504	
Leary	28		349	
Meyer			1,098	
Schlichter	169		44	
Schroth	2		1,746	
Stegner	392	186		
Others	1,876	640	859	42
Shippers	40	300	1,160	
Total	3,022	1,170	7,516	267
Not including 2,553 cattle, 7 calves and 1,258 hogs bought direct.				

FORT WORTH

Armour	1,065	1,543	1,889	7,904
Swift	1,851	1,775	1,897	8,397
Hill				
Bonnet	282	46	37	
City	350	27	653	
Rosenthal	224	97	147	
Total	4,372	3,488	4,623	16,391

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,085	229	4,075	7,699
Swift	858	174	4,788	5,181
Cudahy	836	34	3,034	5,726
Others	2,496	153	1,982	318
Total	5,272	590	13,879	19,924

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,050	2,991	9,352	5,697
Cudahy	1,394	632		2,011
Swift	3,163	4,904	13,167	10,522
Others	6,862	1,736		
Total	13,371	10,263	22,519	18,230

TOTAL PACKER PURCHASES

	Week ended Feb. 3, 1944	Prev. week, 1944	Cor.
Cattle	165,673	164,856	138,299
Hogs	227,970	262,208	536,715
Sheep	205,640	217,579	169,833

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 2	3,101	544	10,511	5,886
Feb. 3	635	19	3,625	992
Feb. 4	15,180	860	9,010	7,168
Feb. 5	12,988	1,052	18,339	10,217
Feb. 6	16,300	1,012	14,297	9,290
Feb. 8	5,500	800	12,000	7,000

*Wk. so far, 49,969 3,724 53,646 33,645
Wk. ago, 47,424 3,830 58,657 33,832
1944 48,408 3,700 132,166 31,998
1943 40,277 2,897 95,935 29,233

*Including 800 cattle, 118 calves, 18,419 hogs and 11,149 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 2	3,083		2,534	2,325
Feb. 3	304	35	127	
Feb. 4	1,314	31	281	
Feb. 5	1,407	81	686	135
Feb. 7	6,095	159	3,150	4,452
Feb. 8	3,000	100	1,500	2,000

Wk. so far, 11,816 401 5,617 6,587
Wk. ago, 17,415 324 8,627 7,099
1944 16,024 504 12,653 7,354
1943 16,250 962 20,444 6,352

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Feb. 8:

	Week ended Feb. 8	Prev. week
Packers' purch.	31,644	39,142
Shippers' purch.	8,278	10,622
Total	39,922	49,764

FEBRUARY MOVEMENT

	1945	1944
Cattle	59,556	54,718
Calves	5,021	6,389
Hogs	50,204	189,950
Sheep	44,930	34,842

SHIPMENTS

	1945	1944
Cattle	29,286	29,597
Hogs	10,947	19,908
Sheep	10,869	9,547

PACIFIC COAST LIVESTOCK

Receipts for five days ended February 2:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,968	1,137	1,637	277
San Fran.	1,100	29	1,850	1,850
Portland	2,625	275	1,625	2,150

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

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Frankfurters in
Natural Casings

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429 North Grand Avenue Lansing, Michigan

Chicago Office: 311 N. Wabash New York Office: 214 W. 11th St.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Service, W.F.A.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending February 3, 1945.	5,174	1,503	522
	Week previous	5,006	1,572	590
	Same week year ago	4,628	1,500	569
COWS, carcass	Week ending February 3, 1945.	3,506	2,532	1,748
	Week previous	2,888	2,632	1,483
	Same week year ago	2,009	2,048	1,373
BULLS, carcass	Week ending February 3, 1945.	298	16	144
	Week previous	249	21	131
	Same week year ago	602	88	116
VEAL, carcass	Week ending February 3, 1945.	11,679	1,090	328
	Week previous	9,626	791	373
	Same week year ago	7,136	699	1,102
LAMB, carcass	Week ending February 3, 1945.	32,053	10,485	16,422
	Week previous	33,464	10,342	17,612
	Same week year ago	29,732	9,334	13,314
MUTTON, carcass	Week ending February 3, 1945.	9,080	1,670	3,270
	Week previous	9,920	1,733	2,339
	Same week year ago	1,405	20	308
PORK CUTS, lbs.	Week ending February 3, 1945.	968,400	511,207	45,079
	Week previous	1,462,432	518,055	114,996
	Same week year ago	2,709,155	523,821	314,536
BEEF CUTS, lbs.	Week ending February 3, 1945.	245,559
	Week previous	279,747
	Same week year ago	693,695

LOCAL SLAUGHTERS

CATTLE, head	Week ending February 3, 1945.	10,530	2,280	...
	Week previous	10,091	2,529	...
	Same week year ago	11,438	1,755	...
CALVES, head	Week ending February 3, 1945.	6,891	1,835	...
	Week previous	9,319	2,480	...
	Same week year ago	8,436	2,689	...
HOGS, head	Week ending February 3, 1945.	30,193	7,315	...
	Week previous	44,715	11,765	...
	Same week year ago	63,132	17,536	...
SHEEP, head	Week ending February 3, 1945.	47,304	1,835	...
	Week previous	53,908	3,348	...
	Same week year ago	57,386	2,411	...

Country dressed product at New York totaled 5,131 veal, 218 hogs and 186 lambs. Previous week 5,865 veal, 166 hogs and 327 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Another drop was registered in inspected slaughter at 25 centers during the week ended February 3. Hog kill dropped to one of the lowest levels of the winter season, with only 641,158 head processed compared with 1,424,796 head a year earlier. Processing of other classes of livestock was slightly larger than a year earlier.

	Cattle	Calves	Hogs
NORTH ATLANTIC			
New York, Newark, Jersey City	10,967	6,891	87,820
Baltimore, Philadelphia	8,452	585	20,169
NORTH CENTRAL			
Cincinnati, Cleveland, Indianapolis	11,590	2,017	31,968
Chicago, Elburn	33,813	7,732	69,286
St. Paul-Wisconsin Group	20,714	27,532	69,345
St. Louis Area	13,679	7,302	50,775
Sioux City	11,310	455	30,617
Omaha	22,772	1,508	35,294
Kansas City	22,091	3,715	32,838
Iowa & So. Minn.	18,491	6,126	151,520
SOUTHEAST			
	5,789	3,715	33,858
SOUTH CENTRAL WEST			
	21,765	7,838	40,489
ROCKY MOUNTAIN			
	6,245	560	16,197
PACIFIC			
	18,519	2,190	21,016
Total	221,148	78,220	641,158
Total prev. week	214,271	86,827	729,734
Total last year	208,039	74,456	1,424,796

*Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended February 3	2,006	970	34,371
Last week	2,549	836	38,779
Last year	2,001	371	31,775

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



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Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

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SAMPLES, FROM ACTUAL ARRIVALS, ON REQUEST



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Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

B.A.I. EST. 13

PHILADELPHIA BONELESS BEEF CO.
223 Callowhill Street Philadelphia 23, Pa.

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CLASSIFIED ADVERTISEMENTS

Undisplayed; per solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words \$2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

CASING SALESMAN: Contacting eastern territory past several years, well known, can handle additional lines. Commission basis. W-29, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

PACKING HOUSE MANAGER or Superintendent with thirty years practical and executive experience. Prefer Pacific coast. W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN wants position with reliable small or medium size concern, middle west or western territory preferred. Practical experience covers many years in the manufacturing and processing of meats. Sober and dependable. Write W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED AS CONTROLLER: Experience includes killing, cutting, curing, credits sales and office management. I could be valuable as executive assistant to a president. Chicago area preferred. W-31, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Executive with well rounded executive experience wishes position as general manager. Practical buying, operating, selling and labor relations. W-38, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CAN YOU USE the services of a man whose experience includes all phases of sausage room work, stuffing, smoking, grinding, chopping, also curing hams and bacon? W-39, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ACCOUNTANT-OFFICE MANAGER: Thoroughly experienced in packing house general, departmental and cost accounting. Take complete charge. Excellent references. Small midwestern or western packer preferred. W-42, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants for Sale

WHOLESALE and retail market, slaughter house, sausage machinery and all equipment. Sell or lease. Location in heart of city. Good opportunity for right man. For details and further information write Josephine Lebbe, 2812 Cole Ave., Waco, Texas.

FOR SALE: Small packing plant, good town, doing splendid wholesale and retail business. Real bargain. Priced right for quick sale by owner. FS-26, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MEAT KILLING PLANT: 1,000 cattle a week, plus 2,500 calves and lambs. B.A.I. inspected. New York area. FS-34, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

FOR SALE: Complete wholesale sausage manufacturing machinery and equipment. 1310 W. Arthur Ave., Milwaukee, Wisconsin. Telephone Sheridan 0954.

Equipment for Sale

FOR SALE: Stainless steel sausage stuffing table. Top made of 12 gauge stainless steel and substantially reinforced underneath. The pipe legs are fitted with adjustable ball feet, which can be used for leveling the table wherever necessary. Specifications are: overall length, 9 feet, overall height, 36 inches, overall width, stuffer end, 18 inches, opposite end 40 inches. This table has never been used. Crated and ready for delivery at \$208.50 f.o.b. Kansas City. Phil Hantover, Inc., 1017 Baltimore Ave., Kansas City 8, Mo.

Help Wanted

WANTED: Superintendent by company operating medium size packing plant, experienced in slaughtering, processing, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-20, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced men: 2 stuffers, 1 cook, 1 smoker, 1 pork cutter, 5 all around butchers. Steady employment. Post war positions in an Ohio plant. Write W-32, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDEPENDENT sausage manufacturer in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER WANTED

Lengthy experience necessary. Must have good references of character and stability. New, medium sized plant located in Indiana, working conditions ideal. Willing to pay \$100.00 per week to person who can prove knowledge, experience and capability. This is an opportunity for a permanent position with even greater possibilities for one who takes pride in his product and the name it bears. Our employees are aware of this and all replies will be held in strict confidence. W-16, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED in modern large meat packing plant, one architectural engineer, one mechanical engineer for general designing, and one mechanical engineer to be assistant power plant engineer. Three years' minimum experience. W-3, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE REFRIGERATING ENGINEER: Good salary, plant in New York Area. Give full details in first letter. W-944, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Controller for medium sized packing company located on the eastern seaboard. Packing house experience preferred. W-40, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING MAN WANTED: Experienced rendering man capable of taking full charge. W-41, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Assistant superintendent for growing Chicago packing house. Splendid opportunity for right man. W-35, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

READ AIM, the illustrated monthly magazine for all those interested in industrial physical fitness. Covers all phases sports, recreation, promotion, management. Special offer 7 issues for \$1.00 plus free 34-page personal physical fitness guide. Write AIM magazine, Clinton 26, South Carolina.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 3—4x5 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—241 Meat grinders; 1—227 Buffalo Silent Cutter; 1—Cresay #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

1—Boss Jr. belly roller
1—Link-Belt bacon slicing machine with motor
1—Senior automatic electric can sealer
1—Hog or bone crusher
1—Sausage stuffer
80—Bacon forming boxes
1—Revolving baking oven
FS-27, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Best & Donovan scribe saw, like new. Has been used very little. A.C. current, 220 volts, 60 cycle, 6 1/2" saw, 3 phase. Price \$285.00 f.o.b. Wilmington, Delaware. Wilmington Provision Company.

Complete Power Plant

As we have contracted for our power needs thereby making the following equipment surplus, it is offered subject to prior sale F.O.B. McCook, Nebr. with 60-day guarantee. This equipment has been checked and worn parts have been replaced. This is good equipment as it has been used only part time for about two years.

UNIT #1—Venn-Severin Machine Company, Chicago, Semi-Diesel, 327 H.P.M., 150 H.P., 3 Cyl., 2 Cycle.

Ideal Electric and Manufacturing Company alternator. Fly wheel type, Direct connected, 88 K.W., 110 K.V.A., 240 volt A.C., 80% P.F., 60 Cycle. Ideal Exciter, V-Belt driven, 1450 R.P.M. Ideal Switchboard, Dead Front, with Simplex Voltage Regulator. Is used for #1 and #2 units.

UNIT #2—Venn-Severin Semi-Diesel 327 R.P.M., 100 H.P., 2 Cyl., 2 Cycle.

Ideal alternator. Fly wheel type, Direct Connected, 60 K.W., 75 K.V.A., 240 Volt A.C., 80% P.F., 60 Cycle. Ideal Exciter, V-Belt driven, 1450 R.P.M. Ideal switchboard. Simplex Voltage Regulator.

UNIT #3—Venn Severin Full Diesel 650 R.P.M., 40 H.P., 3 Cyl., 2 Cycle.

Ideal alternator driven by 6 V-Belts, 25M.W., 31.2 K.V.A., 240 Volt A.C., 80% P.F., 60 Cycle, 1800 R.P.M. Ideal Exciter. Direct connected to alternator. Ideal switchboard. This unit is all mounted on one steel base.

All three units can be operated in parallel which makes for great economy for varying loads. Space 15 ft. x 20 ft.

This equipment may be checked as now installed. Complete description and price on application.

CHITWOOD PACKING COMPANY
P.O. Box 581, McCook, Nebr.

1—Beef casing cleaner—M.D.
1—Bean high pressure water pump
1—No. 11 mechanical bone crusher
1—25-cu Mitts-Merrill crusher
1—225-Diamond hog crusher
2—4x7 rendering cookers
2—4x10 dry rendering cookers
1—5x12 dry rendering cookers
1—500 ton cracking press & pump
1—hyd. pump 14x1 1/2 x 14—5000# W.P.
1—hyd. pump 16x1 1/2 x 14—5000# W.P.
Prices and particulars on request. Kenting Equipment Co., 30 Church St., New York 17, N. Y.

Invest in **VICTORY and AMERICA**
BUY ANOTHER WAR BOND

★ ★ ★ **AND KEEP IT!** ★ ★ ★

Meat and Gravy

The Chicago area was threatened with a decrease in its sausage production recently when 6½-ft., 287-lb. Edward Hribek decided to emulate "the man on the flying trapeze." Hribek, described as a key man in the production of sausage at a Chicago plant, failed to ration himself very strictly at a neighborhood bar, as the police pieced the story together later. When he boarded a street car, he refused to pay his fare and sought to amuse fellow passengers by performing gymnastics from a bar near the roof of the trolley. The crew, fearing Hribek's huge weight would cause the roof to collapse, pulled up at the nearest police station where a police squad, aided by numerous reinforcements, finally brought him under control. Upon the intervention of his employer, who said that the firm's sausage production would suffer unless Hribek were returned to his job, the magistrate released Hribek to the custody of his wife, who was waiting for him but not speaking to him.



To the wonders of the postwar world may be added a vending machine which delivers a red hot in a bun, neatly wrapped in a paper napkin. Here's how it will operate: When a coin is deposited, the frankfurter is electrically heated by means of a diathermy coil, bringing it to the hungry consumer with that "just cooked" flavor intact.



One of the leading soap manufacturers is planning to promote an offer of a bar of soap for every newborn child. Whether the campaign is expected to have any effect on the nation's birth-rate is not announced. However, the company certainly can't be accused of undue delay in getting its product into the hands of new customers.



Out of the Past . . .

(Based on information from the files of THE NATIONAL PROVISIONER)

The current dearth of hogs being sent to market provokes the reflection that there have been times when pork was plentiful—and in demand. Shortly before the United States became involved in World War I—the exact date was February 3, 1917—THE NATIONAL PROVISIONER observed that never before had home consumptive demand for pork been so great. "Only last week," it was pointed out, "230,000 hogs were received in Chicago, 30,000 being shipped directly to the big Chicago packers, leaving 200,000 on the market." There being no price ceiling at the time, the age-old law of supply and demand went to work, causing prices to climb. Retail prices of pork loins moved up to 20¢@21¢, pork chops to 23¢. The Provisioner quoted one source as observing: "Prices for live hogs and cash cured products are advancing so fast that it is only a matter of a short time when the futures will be due for a sharp upturn." One of the factors mentioned was that "active buying by Eastern and Canadian packers continues to advance prices and it is hard to say how high the market for hogs will go." The weekly average price of Chicago hogs at the time was \$11.30. For the corresponding week a year earlier, the price had been \$7.70.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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